EASY & DELICIOUS ALL OF THE FLAVOR, NONE OF THE GUILT

AIR FRYER RECIPES®

112 All-New Recipes

Amazing

MEALS IN MINUTES!

- Fast Breakfasts
- Awesome Appetizers
- Perfect Main Courses
- Tasty Side Dishes
- Decadent Desserts

+ Family Favorites Everyone Will Love

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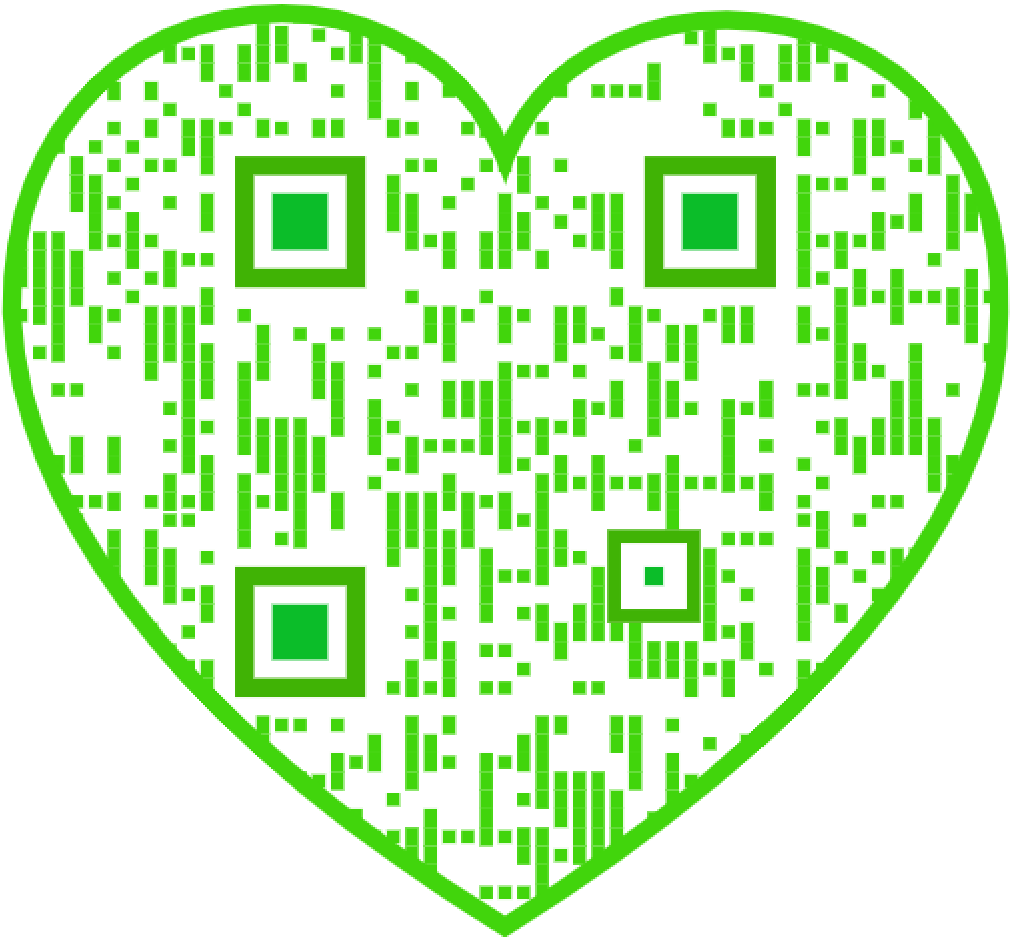


SEE PG. 97

Peanut Butter Cup Bombs

AIR FRYER
RECIPES®

A NOTE FROM THE EDITORS

Air Time!

Air fryers have been around for over a decade now, and every year more home cooks are delighted to discover all the ways this simple appliance can make nearly all the foods they love with little to no added fat—and in much less time, to boot.

Whether you're a long-time fan or you're thinking about investigating just how much magic there could possibly be in a gadget the size of a coffeemaker, it's always the right time to check out new recipes. Although the air fryer's early fame came from its ability to make nearly greaseless fried foods, it's got a whole world of superpowers, from roasting a savory pork loin to baking a luscious carrot cake. Plus, the latest models are adding even more features (see page 6) at affordable price points.

In this issue, you'll find recipes for mouthwatering dishes from breakfast (our Chicken and Waffles, on page 12) to dessert (Mini Pecan Pies, on page 100), plus plenty of creative appetizers, sides and main courses. Imagine being able to do all your cooking for a day with just one simple appliance (not to mention how easy it is to clean!).

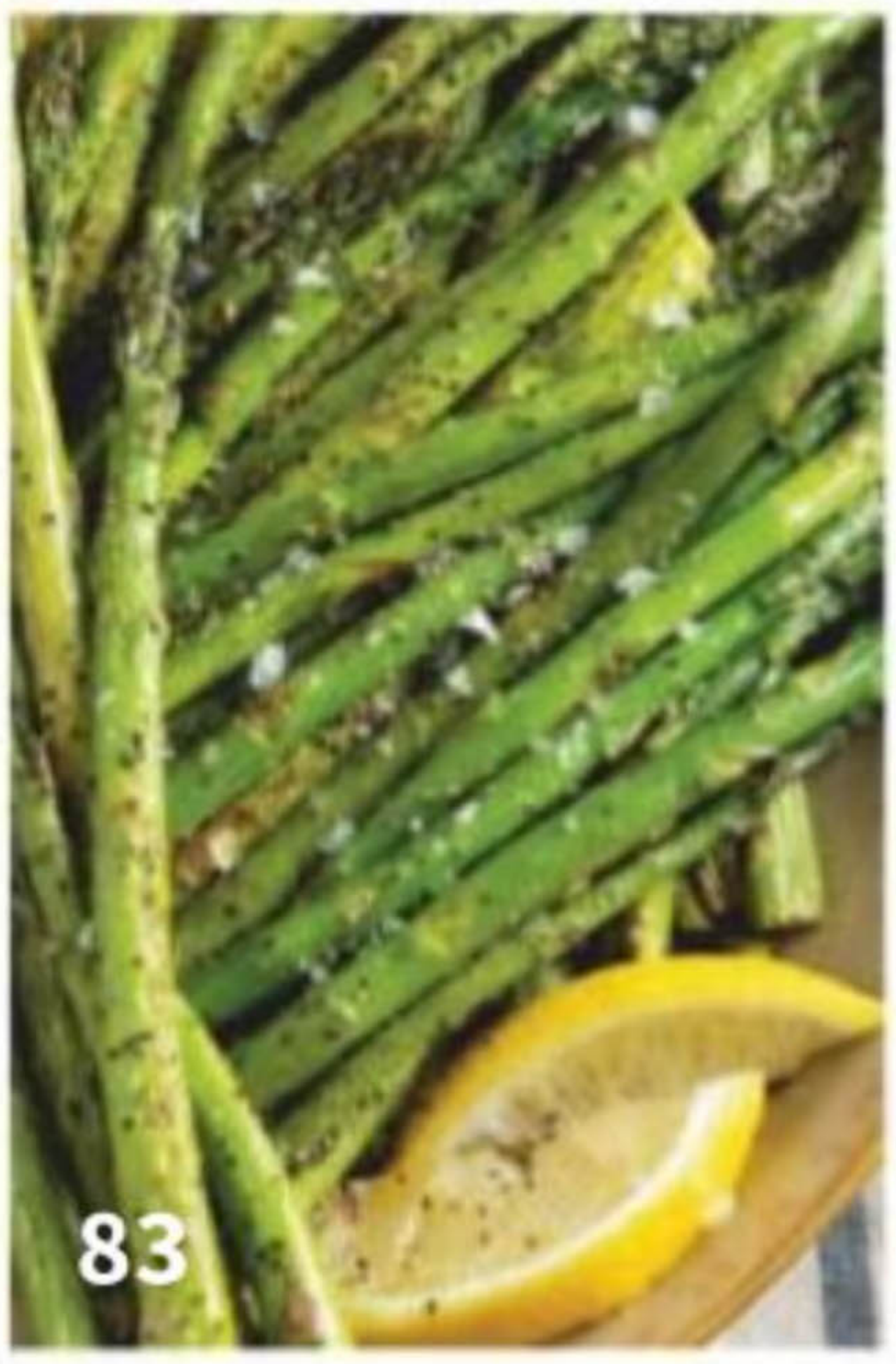
If you'd like to put together some unique snacks for party guests (or to tuck into a lunch box), try some of our healthy options, like crunchy, savory Salt and Vinegar Chickpeas (page 40) or a sweet treat like Cinnamon Sugar Apple Chips (page 35).

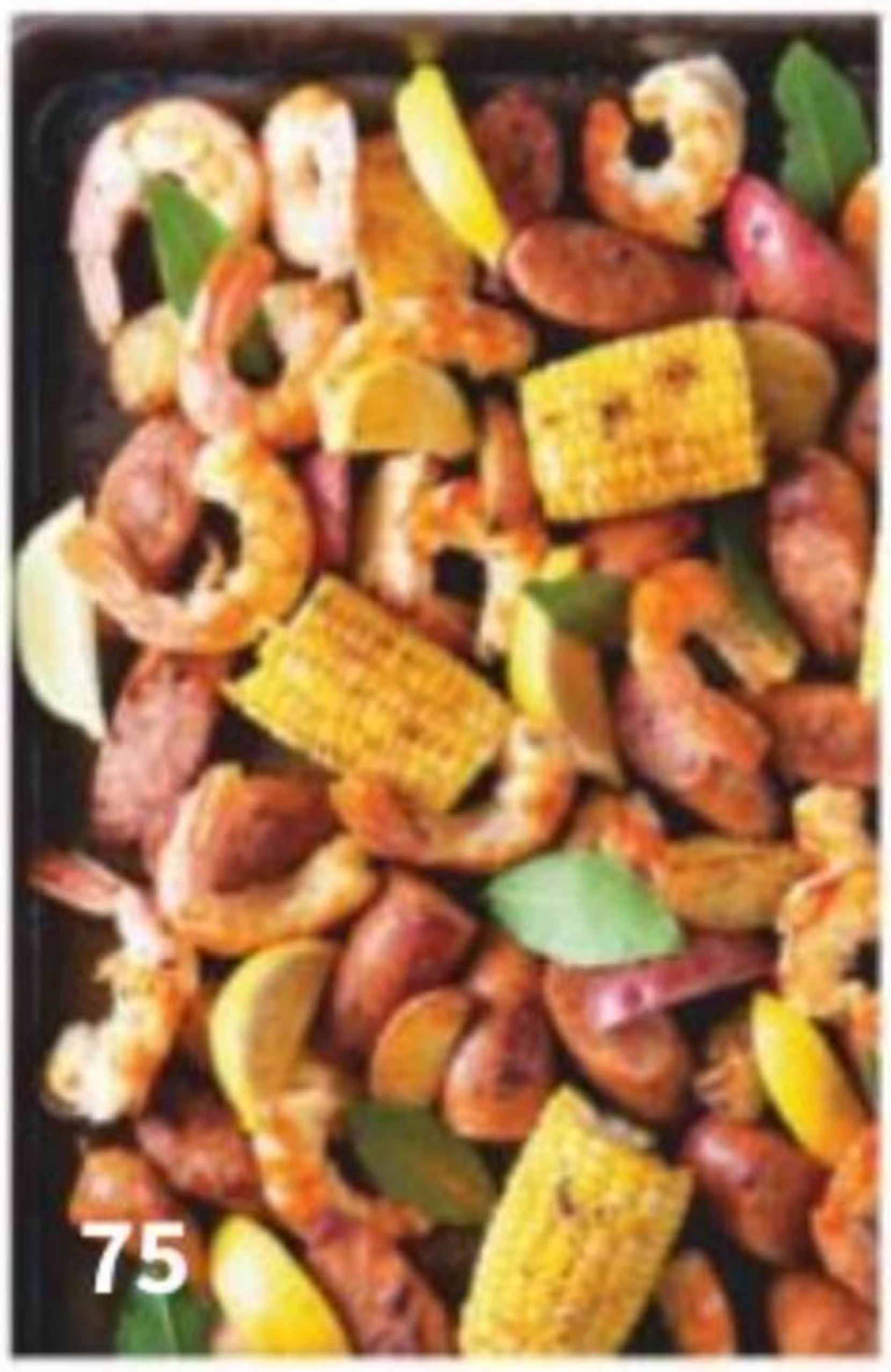
These recipes were created for a 5.25-quart air fryer with a 60-minute timer; consult your owner's manual to adjust recipes as needed. We know you'll enjoy making—and devouring!—these yummy dishes as much as we did. Bon appétit!

SEE PG. 43

Classic Steak Fajitas

CONTENTS





6 AIR FRYER BASICS
Whether you're a newbie or a seasoned pro, these tips will help you to get the most out of your appliance.

9 BREAKFAST
Kick off the day right with mini muffins, a hearty frittata, delicious bagels and more.

19 APPETIZERS
Get the party started with chicken taquitos, elegant stuffed mushrooms or amazing pot stickers.

31 SNACKS
If you're looking for something between meals, try our Parmesan eggplant chips or fried olives.

41 MEAT
Whip up the perfect rib-eye steak or make pulled pork burritos for a crowd in the air fryer.

53 POULTRY
Try a Nashville hot chicken sandwich, turkey tenderloin with sage or chicken curry over rice.

69 SEAFOOD
Head to the shore for some tasty fish tacos, or put together a traditional Southern shrimp boil.

77 VEGGIES & SIDES
Teriyaki Brussels sprouts, Buffalo cauliflower and other dishes will round out your meal—deliciously.

87 DESSERTS
You'll be tempted by our caramelized bananas, chocolate chip brownies and blueberry egg rolls!

99 INDEX
Search for your favorite recipe by name and section here.

Air Fryer Basics

READY TO GET UP AND RUNNING WITH YOUR NEW AIR FRYER? HERE ARE A FEW TIPS TO GET YOU STARTED. CHECK YOUR USER MANUAL FOR ADDITIONAL DETAILS ON SAFETY AND SETUP, AS WELL AS FOR GENERAL CARE AND CLEANING TIPS.

OVERVIEW

An air fryer is a multifunctional and versatile gadget. It works like a convection oven, so you can use it on many dishes that are usually prepared in a regular oven.

Before you start cooking, read through the owner's manual and familiarize yourself with the temperature and timer settings on your fryer. (Your model may have more bells and whistles for you to explore later.)

Since your fryer might be a different size than the one we used, recipes might need more or less cooking time. So when the timer goes off, remove the basket of food from the fryer and place it on a level, heatproof surface. If it's not cooked to your liking, return the basket to the fryer and reset the timer dial for additional cooking time.

Black & Decker's Crisp N' Bake Air Fryer Toaster can also be used to bake, broil and toast.

If a recipe calls for shaking the basket during cooking, remove the basket from the fryer and gently joggle it from side to side, then replace it in the fryer.

NOTE Oil and juices may collect in the basket holder during cooking; this is to be expected and does not affect the cooking process.

TIPS & TRICKS

★ Fryer components may be hot to the touch; always use oven mitts! Use heat-resistant kitchen tongs to remove fragile or large ingredients from the basket after cooking.

★ If you need to check the food while it's cooking, or when you think it's done, always remove the basket carefully; it will be hot!

★ To help prevent foods from sticking to the basket, lightly coat ingredients and the basket with cooking spray before cooking. (Consider purchasing a mister to fill with your favorite oil.)

AIR FRYERS ARE MULTITASKERS!

Air fryer makers have taken a cue from Instant Pot's success (BTW, the Instant Pot company makes air fryers, too!) by adding even more functions. Black & Decker offers an air fryer/toaster oven combo that can hold a 13x9 pan; the Ninja Foodi does double duty as an air fryer and a pressure cooker; and with T-fal's ActiFry, your french fries can cook in the lower pan while your chicken cooks up top.

Cook's Notes

Today's air fryers are more versatile than ever: Top-of-the line models do everything but the dishes. On a budget? Many brands have introduced lower-priced machines.

MOST AIR FRYER MODELS OFFER A TIMER AND A VARIETY OF TEMPERATURE SETTINGS FOR DIFFERENT FOODS.

ICE THESE ROLLS LIKE A PRO: USE A PASTRY BAG WITH A NARROW TIP AND SWIRL SO ICING GETS BETWEEN THE LAYERS.

SEE PG. 10

Cinnamon Rolls

YUMMY

BREAKFAST

WHETHER YOU LIKE TO SIT AND RELAX OVER A BIG BRUNCH, OR YOU'RE MORE OF A GRAB-AND-GO MORNING PERSON, WE'VE GOT AMAZING OPTIONS!

SAUSAGE BALLS

BRUNCH IDEA | EASY | PARTY-WORTHY

They're small but loaded with flavor—and cheese—making them an ideal accompaniment for eggs or to offset the sweetness of pancakes.

Start to Finish 11 minutes (5 minutes active)
Servings 25 balls

- **1 pound ground pork sausage**
- **1 teaspoon Worcestershire sauce**
- **2 cups baking mix (like Bisquick)**
- **2 cups shredded sharp cheddar cheese**
- **¼ teaspoon ground black pepper or cayenne pepper**
- **Parsley leaves, optional**

1 Preheat air fryer to 370 F.
2 Combine all ingredients; roll into 1-inch balls. Place in basket or rack of air fryer (you may need to work in batches).
3 Cook for 6 minutes, or until browned. Serve warm and garnish with parsley leaves, if desired.

CINNAMON ROLLS

CLASSIC | COMFORT FOOD

Layers of buttery puff pastry with cinnamon and pecans will get everyone to the breakfast table early.

Start to Finish 30 minutes (23 minutes active)
Servings 8

- **Vegetable cooking spray**
- **1 tablespoon ground cinnamon**
- **¾ stick unsalted butter, softened**
- **6 tablespoons brown sugar**
- **1 sheet puff pastry, thawed**
- **½ cup finely chopped pecans**
- **½ cup powdered sugar**
- **1 tablespoon milk or cream**
- **2 teaspoons fresh lemon juice**

1 Preheat the air fryer to 400 F. Spray air fryer basket with vegetable cooking spray.
2 In a small bowl, combine cinnamon, butter and brown sugar, mixing well.
3 Gently roll out the pastry on a clean work surface and spread the cinnamon mixture across the whole sheet in a thin layer. Sprinkle evenly with pecans.
4 Roll it very gently, starting from the shorter end. With a serrated knife, cut the roll into about 1-inch-thick slices.
5 Transfer rolls to air fryer (you may need to cook in batches) and cook for 7minutes or until the rolls are puffed and browned.
6 In a small bowl, mix powdered sugar, milk and lemon juice to make icing.
7 Let rolls cool slightly before drizzling them with icing.

Cook's Notes

Most supermarkets sell ground pork sausage meat in bulk. If you can't find it, get your favorite uncooked sausages and remove the casings. If you want a lighter option, try ground turkey or chicken sausage meat.

Sausage Balls

BREAKFAST HASH BROWNS

CLASSIC | EASY

This air fryer version brings together all the great flavors from your diner favorite in a healthier dish.

Start to Finish 50 minutes (30 minutes active)
Servings 4

3 russet potatoes, grated
⅓ cup chopped green bell pepper
⅓ cup chopped red bell pepper
¼ cup chopped yellow onion
2 garlic cloves, minced
1 teaspoon paprika
1 teaspoon kosher salt
½ teaspoon ground black pepper
Vegetable cooking spray

1 Preheat air fryer to 400 F.
2 In a large bowl, place grated potatoes; add cold water to cover. Let potatoes soak for 20 minutes.
3 Drain potatoes; use paper towels to dry completely.
4 In a large bowl, place potatoes in a bowl.
5 Add bell peppers, onion, garlic, paprika, salt and black pepper. Toss to combine.
6 Coat air fryer basket with vegetable cooking spray. Place potato mixture in basket.
7 Cook for 10 minutes or until browned and crunchy.

IF YOU LIKE YOUR HASH BROWNS EXTRA BROWN AND CRUNCHY, SHAKE THE BASKET AND COOK 'EM FOR 5 MORE MINUTES.

Breakfast Hash Browns

BANANA NUT BREAD

CLASSIC | COMFORT FOOD

This bread is even better the next day. Try toasting it and topping with cream cheese.

Start to Finish 40 minutes (10 minutes active)
Servings 4

¾ cup all-purpose flour
¼ teaspoon kosher salt
¼ teaspoon baking soda
2 ripe bananas
½ cup sugar
¼ cup canola oil
¼ cup sour cream
½ teaspoon pure vanilla extract
1 large egg
½ cup chopped pecans

1 Preheat air fryer to 310 F.
2 In a large bowl, whisk together flour, salt and baking soda.
3 In a medium bowl, use a fork to mash bananas. Whisk in sugar, oil, sour cream, vanilla and egg.
4 Fold banana mixture into flour mixture until just combined.
5 Pour batter into a nonstick 6-inch loaf pan; place in air fryer basket or tray. Sprinkle with pecans.
6 Bake for 30 to 35 minutes, until a toothpick inserted in center of bread comes out clean.
7 Let cool in baking pan on a wire rack for at least 20 minutes before removing and slicing.

Cook's Notes

Try a mixture of white and wheat (or rye) flours in these bagels for a heartier texture. And if you end up with any leftovers, freeze them: Just cut them in half first, then wrap in foil.

MIX SOME CHIVES, SCALLIONS OR FINELY CHOPPED VEGGIES INTO YOUR CREAM CHEESE.

Everything Bagels

SPINACH AND TOMATO FRITTATA

CLASSIC | EASY

Getting your first serving of leafy greens at breakfast guarantees a healthy start to the day. This frittata is also a good option for a light lunch.

Start to Finish 25 minutes (10 minutes active)
Servings 2

4	**large eggs**
¼	**cup half-and-half**
½	**teaspoon kosher salt**
¼	**teaspoon ground black pepper**
2	**cups baby spinach**
½	**cup diced white onion**
¼	**cup diced tomato**
½	**cup shredded cheddar cheese**
	Vegetable cooking spray
	Sliced scallions, optional

1 Preheat air fryer to 360 F.
2 In a medium bowl, whisk together eggs, half-and-half, salt and pepper; stir in spinach, onion, tomato and cheese and mix well.
3 Coat a nonstick 6-inch round pan with vegetable cooking spray. Pour egg mixture into pan.
4 Cook eggs in air fryer until frittata is set, 15 to 18 minutes.
5 Top frittata with scallions before serving, if desired.

EVERYTHING BAGELS

CLASSIC | EASY | FAMILY FAVORITE

Sour cream keeps these no-yeast, no-rise bagels moist and tender, and the air fryer gives them a nice golden crust.

Start to Finish 45 minutes (30 minutes active)
Servings 4

1	**cup all-purpose flour, plus more for dusting work surface**
2¼	**teaspoons baking powder**
½	**teaspoon kosher salt**
½	**teaspoon onion powder**
¼	**teaspoon garlic powder**
1	**cup sour cream**
1	**egg, beaten**
1	**teaspoon water**
	Everything bagel seasoning

1 In a large bowl, combine flour, baking powder, salt, onion powder and garlic powder.
2 Stir in sour cream. Shape into a ball and turn out onto a floured surface.
3 Divide dough into 4 equal parts. Roll each piece in a little flour before rolling into a 10-inch-long rope. Line a rimmed baking sheet with parchment.
4 Preheat air fryer to 300 F.
5 In a small bowl, beat egg and water. Brush tops and sides of bagel with egg wash. Sprinkle with everything bagel seasoning.
6 Cook bagels for 12 to 15 minutes. Allow to cool before slicing and serving.

BROWN SUGAR BACON

EASY | KID FRIENDLY | PARTY-WORTHY

Salty, sweet and smoky—what's not to love? Thick-cut bacon is meatier and absorbs the flavors better.

Start to Finish 20 minutes (10 minutes active)
Servings 6

1	**pound thick-cut bacon, each slice cut in half**
⅓	**cup dark brown sugar**
½	**teaspoon smoked paprika**
½	**teaspoon ground black pepper (or cayenne pepper if you like it spicier)**

1 Preheat air fryer to 400 F.
2 Place bacon strips in an even layer in the air fryer basket (you may need to work in batches). Sprinkle evenly with brown sugar, smoked paprika and pepper; press to adhere.
3 Cook for 5 minutes; flip and cook on other side for an additional 4 minutes.

Brown Sugar Bacon

QUICK TIP

Use a variety of
fruit jams in
these pastries.

Puff Pastry
Danish

BACON AND EGG BREAKFAST BUNDLES

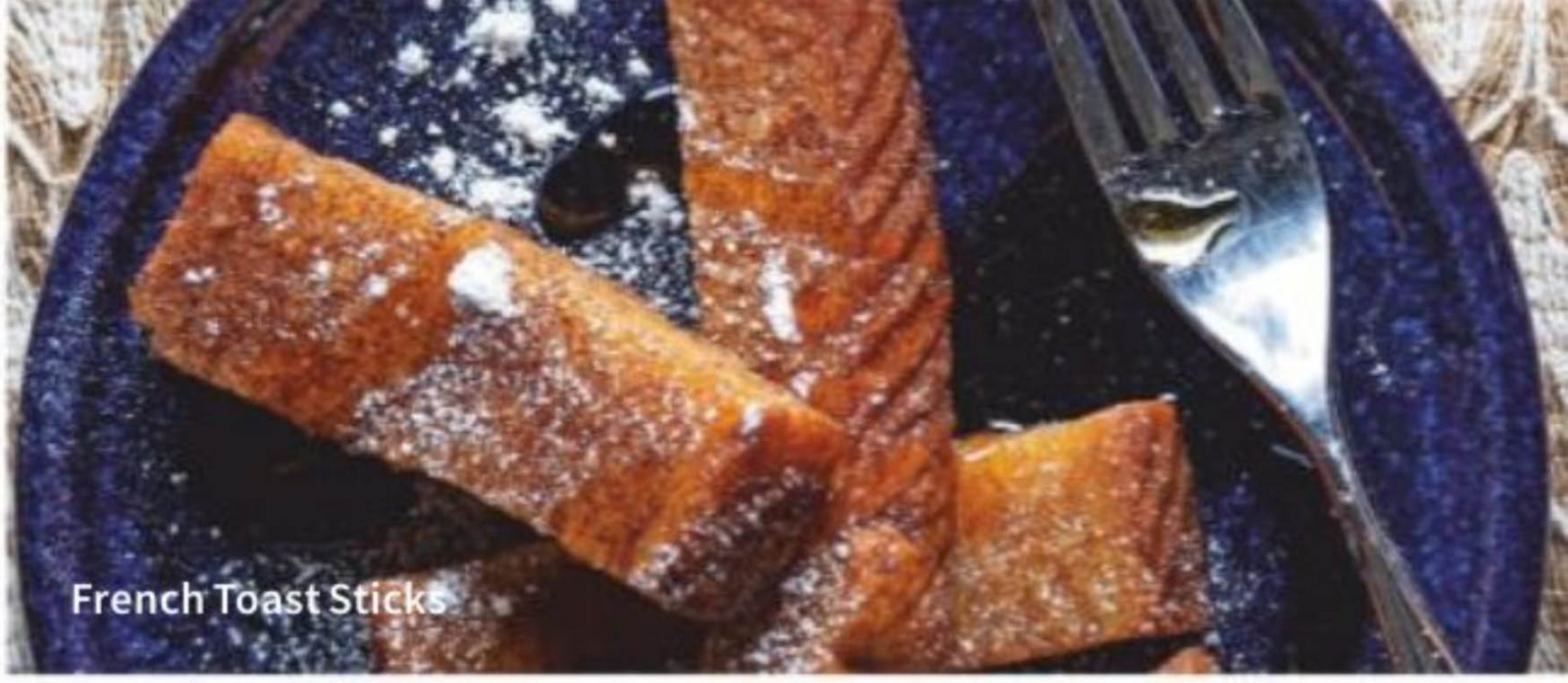
FAMILY FAVORITE | PARTY-WORTHY

Make a weekend special with these breakfast treats! Try them with homemade country gravy poured over the top.

Start to Finish 40 minutes (25 minutes active)
Servings 8

1	**tablespoon butter**
4	**eggs**
2	**tablespoons milk**
¼	**teaspoon salt**
¼	**teaspoon ground black pepper**
1	**tablespoon chopped chives**
1	**(8-ounce) can refrigerated biscuits**
4	**slices bacon, cooked and crumbled**
¾	**cup shredded cheddar cheese**
2	**tablespoons melted butter**
1	**tablespoon coarse salt**
	Vegetable cooking spray

1 Preheat air fryer to 375 F.
2 In a large bowl, whisk together eggs, milk, salt and pepper.
3 In a large skillet over medium heat, melt butter. Pour egg mixture in pan and let set slightly. Reduce heat to medium-low, and stir occasionally until soft curds form.
4 Remove from heat and sprinkle with chives.
5 Flatten each biscuit into a ¼-inch-thick round. Top each round of dough with scrambled eggs, bacon crumbles and cheese. Wet the edges of the dough and pinch together to seal.
6 Brush tops with melted butter and sprinkle with coarse salt.
7 Line basket of air fryer with parchment paper greased with vegetable cooking spray and, working in batches, add biscuit bundles.



French Toast Sticks

8 Bake until biscuits are golden on top and cooked through, about 10 minutes.

PUFF PASTRY DANISH

CLASSIC | FAMILY FAVORITE

These elegant little pastries will elevate your brunch.

Start to Finish 35 minutes (25 minutes active)
Servings 6

1	**(8-ounce) package cream cheese, softened**
¼	**cup confectioners' sugar**
2	**tablespoons all-purpose flour**
½	**teaspoon vanilla extract**
2	**egg yolks, divided**
1	**tablespoon water**
1	**(17.3-ounce) package frozen puff pastry, thawed**
⅔	**cup seedless strawberry jam**
	Coarse sugar
	Vegetable cooking spray

1 Preheat air fryer to 325 F.
2 In a medium bowl, beat cream cheese, confectioners' sugar, flour and vanilla until smooth; beat in 1 egg yolk. In a small bowl, mix water and remaining yolk.
3 On a surface lightly dusted with flour, unfold each sheet of puff pastry; roll out into two 12-inch squares. Cut each into nine 4-inch squares.
4 Top each mini square with 1 tablespoon cream cheese mixture and 1 teaspoon jam. Brush 2 sides of pastry with yolk mixture and fold over filling; pinch to seal. Make 4 cuts across top of each.
5 Brush tops with remaining yolk mixture. Sprinkle with coarse sugar.
6 Grease a tray with vegetable cooking spray. Place pastries in a single layer on tray (you may need to work in batches). Cook until golden brown, 8 to 10 minutes. Serve warm.

FRENCH TOAST STICKS

COMFORT FOOD | KID-FRIENDLY

Slightly stale bread is perfect for French toast; it will absorb more of the egg mixture.

Start to Finish 20 minutes (12 minutes active)
Serves 6

2	**large eggs**
⅓	**cup heavy cream**
⅓	**cup milk**
¼	**cup sugar**
¼	**teaspoon ground cinnamon**
½	**teaspoon vanilla extract**
¼	**teaspoon kosher salt**
6	**thick slices white bread, each slice cut into thirds**
	Maple syrup
	Confectioners' sugar

1 Preheat air fryer to 375 F.
2 In a large shallow baking dish, beat eggs, cream, milk, sugar, cinnamon, vanilla and salt. Add bread, turning to coat well.
3 In basket of air fryer, place bread in a single layer. Cook 8 minutes, tossing halfway through.
4 Serve warm, drizzled with maple syrup and sprinkled with confectioners' sugar.

IF YOU CAN'T FIND CREOLE MUSTARD IN YOUR GROCERY STORE, USE A GOOD-QUALITY WHOLE-GRAIN MUSTARD.

Sausage Patties
With Creole Mustard

SAUSAGE PATTIES WITH CREOLE MUSTARD

EASY | FAMILY FAVORITE

The heat of the mustard pairs well with the rich pork.

Start to Finish 45 minutes (5 minutes active)
Servings 12

- **Vegetable cooking spray**
- 1 **pound ground pork sausage**
- 1 **teaspoon red pepper flakes**
- 1 **teaspoon dried thyme**
- 1 **teaspoon onion powder**
- ½ **teaspoon paprika**
- ½ **teaspoon sea salt**
- ½ **teaspoon ground black pepper**
- 2 **teaspoons brown sugar**
- 2 **teaspoons minced garlic**
- 2 **teaspoons hot sauce**
- **Creole mustard**
- **Chopped parsley, optional**

1 Preheat air fryer to 370 F. Spray air fryer basket with vegetable cooking spray.
2 Place sausage in large bowl. Add remaining ingredients except mustard and parsley and mix together.
3 Shape into 12 patties (about 2 inches across). Place patties in basket of air fryer (you may need to work in batches).
4 Cook for 20 minutes, flip and cook additional 20 minutes.
5 Serve with Creole mustard and garnish with chopped parsley.

LEMON POPPY SEED MINI MUFFINS

CLASSIC | EASY | PARTY-WORTHY

These mini muffins are refreshingly tangy.

Start to Finish 17 minutes (5 minutes active)
Servings 12

Lemon Poppy Seed Mini Muffins

Cook's Notes

If you enjoy baking muffins and cupcakes, consider getting a set of silicone baking cups. They're reusable—no paper waste!—and come in assorted sizes. Some should be used in a tin, but others can be used freestanding.

- ⅓ **cup sugar**
- 1 **tablespoon lemon zest**
- 1 **tablespoon lemon juice**
- 1 **cup all-purpose flour**
- 1 **teaspoon baking powder**
- ¼ **teaspoon baking soda**
- ½ **teaspoon salt**
- ⅓ **cup sour cream**
- 1 **egg**
- 1 **teaspoon vanilla extract**
- ⅓ **cup butter, melted**
- 1 **tablespoon poppy seeds**

1 Preheat air fryer to 320 F.
2 In a small bowl, mix sugar, lemon zest and juice, flour, baking powder, baking soda and salt until blended.
3 In a medium bowl, mix together sour cream, egg, vanilla extract and melted butter until blended. Fold dry mixture into wet; mix well. Stir in poppy seeds.
4 Line mini muffin tin with paper liners. Fill each liner about three-quarters full with batter. Place tin in air fryer.
5 Cook for 12 minutes, or until a toothpick inserted in center of muffin comes out clean.
6 Let cool before serving.

SERVE WARM TOMATO SAUCE ON THE SIDE IN INDIVIDUAL BOWLS SO GUESTS CAN DIP AWAY TO THEIR HEARTS' CONTENT.

SEE PG. 21

Fried Mezzaluna

TEMPTING APPETIZERS

IF YOU LIKE STARTING A MEAL OR A PARTY WITH SOMETHING SAVORY, THESE RECIPES ARE FOR YOU! WE'VE GOT ELEGANT DINNER STARTERS, FUN NIBBLES FOR ENTERTAINING AND EVERYTHING IN BETWEEN.

Cook's Notes

Whip up some tzatziki: Finely grate half a large cucumber; strain well. In a bowl, mix 1½ cups full-fat Greek yogurt, 2 minced garlic cloves, and 2 tablespoons each of white vinegar and olive oil. Stir in cucumber and 1 tablespoon fresh dill.

Loaded Mediterranean Fries

PIGS IN A BLANKET

CLASSIC | COMFORT FOOD | KID-FRIENDLY

These beloved little appetizers are so tasty, you may want to turn them into a meal with some leafy greens or broccoli on the side.

Start to Finish 35 minutes (15 minutes active)
Servings 32

- **Vegetable cooking spray**
- 2 **(8-ounce) cans refrigerated crescent rolls**
- 1 **(14-ounce) pack cocktail franks, drained and dried**
- **Ketchup and mustard**

1 Preheat air fryer to 330 F. Spray air fryer basket or tray with vegetable cooking spray.
2 Unroll crescent roll dough. Separate into eight triangles. Cut each triangle lengthwise into 2 narrow triangles (you will have 16 pieces). Repeat with second can of dough.
3 Place a cocktail frank on the widest part of each triangle and roll up.
4 Place rolls in air fryer basket or tray (you may need to work in batches). Cook for 8 minutes.
5 Serve hot with ketchup and mustard, if desired.

LOADED MEDITERRANEAN FRIES

COMFORT FOOD | EASY

Seasoned with lemon and herbs before they're fried, these potatoes go to the next level with all the scrumptious toppings.

Start to Finish 45 minutes (5 minutes active)
Servings 2

Pigs in a Blanket

- **Vegetable cooking spray**
- 2 **Yukon gold potatoes, skin on**
- 1 **tablespoon olive oil**
- 2 **teaspoons lemon zest**
- 1 **teaspoon Greek seasoning**
- ½ **teaspoon salt**
- ¼ **teaspoon ground black pepper**
- ½ **cup crumbled feta cheese**
- ½ **cup tzatziki**
- 2 **tablespoons chopped red onion**
- 1 **tablespoon chopped fresh parsley or fresh oregano**
- **Chopped kalamata olives, sliced pepperoncini peppers, dill sprigs, optional**

1 Preheat air fryer to 375 F. Coat basket or tray with vegetable cooking spray.
2 Cut each potato lengthwise into ¼-inch-thick slices; cut each slice into ¼-inch fries.
3 In a large bowl, toss potatoes and oil together. Add zest, Greek seasoning, salt and pepper.
4 Working in batches, cook fries for 15 minutes, flipping halfway through cooking time.
5 Top fries with feta, tzatziki, onion, and parsley or oregano. Garnish as desired. Serve immediately after adding toppings and garnishes (or serve them on the side).

FRIED MEZZALUNA

CLASSIC | EASY | FAMILY FAVORITE

Try any shape of filled fresh pasta in this recipe.

Start to Finish 20 minutes (10 minutes active)
Servings 6

- **Vegetable cooking spray**
- 1 **(10-ounce) package refrigerated three-cheese mezzaluna**
- 2 **eggs**
- 1 **cup plain panko breadcrumbs**
- ¼ **cup grated Parmesan cheese**
- **Tomato-basil pasta sauce**
- **Basil leaves, optional**

1 Preheat air fryer to 360 F. Spray air fryer basket or tray with vegetable cooking spray.
2 In a medium saucepan, cook pasta according to package directions; drain and pat dry.
3 In a small bowl, beat eggs. In a medium bowl, mix breadcrumbs and Parmesan.
4 Dip each pasta piece into egg, then into breadcrumb mixture.
5 Place pasta in a single layer in air fryer basket or tray. Cook for 10 minutes, flipping halfway through.
6 Serve with warmed sauce and garnish as desired.

SMOKED SAUSAGE BOARD

CLASSIC | EASY

Perfect with cocktails! Add other small bites, like dried fruits and marcona almonds for a party.

Start to Finish 40 minutes (20 minutes active)
Servings 5

5 uncooked smoked sausage links
Pepper Jack cheese slices, spicy mustard, assorted keto crackers, pickled okra, pimento-stuffed green olives

1 Preheat air fryer to 360 F.
2 Line fryer basket with parchment (to soak up grease and prevent air fryer from smoking).
3 Place sausages on parchment. Cook for 15 minutes; flip and cook an additional 5 minutes.
4 Cool slightly. Slice and arrange on a board with remaining items.

ONION RINGS

COMFORT FOOD | EASY | KID-FRIENDLY

Serve these rings with ranch dressing or your favorite dip.

Start to Finish 55 minutes (15 minutes active)
Servings 4

Vegetable cooking spray
½ cup all-purpose flour
teaspoon paprika
teaspoon kosher salt, divided
large egg
cup plain breadcrumbs
large sweet onion, cut into ½-inch-thick rounds and separated into rings

1 Preheat air fryer to 375 F. Spray air fryer basket or tray with vegetable cooking spray.
2 In a shallow dish, stir together flour, paprika and ½ teaspoon salt. In another shallow dish, lightly beat egg. In a third dish, stir together breadcrumbs and remaining salt.
3 Dredge rings in flour mixture, shaking off excess. Dip in egg mixture, allowing any excess to drip off. Dredge in panko mixture, pressing to adhere. Coat all sides of each ring with cooking spray.
4 Place in single layer in air fryer basket or rack; cook in batches for 10 minutes, flipping halfway through cooking. Serve hot.

POPCORN CHICKEN

CLASSIC | EASY | FAMILY FAVORITE

Crushed cornflakes make for a delectably crunchy coating.

Start to Finish 35 minutes (20 minutes active)
Servings 4

½ cup cornstarch
tablespoon paprika
teaspoon ground black pepper
teaspoon garlic salt
pound boneless, skinless chicken breasts, cut into -inch pieces
½ teaspoon kosher salt
½ cup whole buttermilk
cups cornflake cereal, finely ground
Vegetable cooking spray
Assorted dipping sauces

1 Preheat air fryer to 400 F.
2 In a shallow baking dish, stir together cornstarch, paprika, black pepper and garlic salt. Sprinkle chicken with kosher salt.
3 Place buttermilk in a shallow bowl. Place cereal on a plate.
4 Dredge chicken in cornstarch mixture, shaking off excess. Dip chicken in buttermilk, allowing excess to drip off. Toss chicken in cornflakes to coat.
5 Spray air fryer basket or rack with vegetable cooking spray.
6 Place half of the chicken pieces in single layer and spray with cooking spray. Cook for 8 minutes, turning chicken halfway through cook time.
7 Remove chicken; repeat with remaining chicken pieces.
8 Serve with sauces on the side.

CORN FRITTER CAKES

COMFORT FOOD | EASY | KID-FRIENDLY

These savory cakes have irresistibly crisp edges.

Start to Finish 30 minutes (10 minutes active)
Servings 10

eggs
teaspoon sugar
teaspoon salt
½ teaspoon ground black pepper
½ cup all-purpose flour
teaspoon baking powder
-ounce) can corn, drained and rinsed
cup shredded cheddar cheese
tablespoons butter, melted
jalapeño, diced
Vegetable cooking spray
Sour cream, cracked black pepper, chopped scallions, optional

1 In a medium bowl, mix together eggs, sugar, salt, pepper, flour and baking powder.
2 Stir in corn, cheese, butter and jalapeño. Shape into 10 patties. Place in freezer for 30 minutes.
3 Meanwhile, preheat air fryer to 400 F. Spray basket or tray with vegetable cooking spray.
4 Place patties in basket (you may need to work in batches). Cook for 10 minutes; flip and cook an additional 5 minutes.
5 Serve with sour cream, black pepper and scallions, if desired.

Cook's Notes

These cakes will be even more delicious when you replace the canned corn with fresh—especially when it's local and in season. Try them for breakfast, too, with some whipped butter and a drizzle of maple syrup or honey.

Corn Fritter Cakes

Cook's Notes

Make it a taquito party by setting out an assortment of dips in individual ramekins or small bowls. In addition to guacamole and salsa verde, try thin sauces like salsa roja, or pulse a chunkier salsa in a blender for 30 seconds.

Chicken Taquitos

BONELESS BUFFALO CHICKEN WINGS

CLASSIC | FAMILY FAVORITE

To make Buffalo sauce, melt 5 tablespoons butter and add ½ cup Frank's RedHot Original Cayenne Pepper Sauce.

Start to Finish 44 minutes
(10 minutes active)
Servings 4

1 **cup all-purpose flour**
1 **teaspoon kosher salt**
1 **teaspoon garlic powder**
½ **teaspoon smoked paprika**
¼ **teaspoon cayenne pepper**
1 **egg**
¼ **cup milk**
2 **boneless, skinless chicken breasts, cut into 1-inch pieces**
Vegetable cooking spray
⅔ **cup Buffalo sauce**
Blue cheese dressing, carrot sticks, celery sticks, optional

1 Preheat air fryer to 375 F.
2 In a medium bowl, stir together first 5 ingredients.
3 In a small bowl, whisk together egg and milk.
4 Dip chicken pieces in egg mixture, then toss to coat in flour mixture. Refrigerate coated chicken for 20 minutes.
5 Spray chicken pieces with vegetable cooking spray.
6 Place chicken in air fryer basket or tray (you may need to work in batches). Cook for 12 minutes, shaking basket halfway through.
7 Toss chicken with Buffalo sauce and serve with dressing and veggie sticks, if desired.

Boneless Buffalo Chicken Wings

CHICKEN TAQUITOS

EASY | KID-FRIENDLY | PARTY-WORTHY

Heat each tortilla to soften it before filling and rolling it.

Start to Finish 35 minutes
(15 minutes active)
Servings 10

1 **tablespoon vegetable oil**
3 **tablespoons diced onion**
1 **teaspoon minced garlic**
3 **tablespoons chopped green chiles**
3 **tablespoons enchilada sauce**
1½ **cups cooked, shredded chicken**
3 **tablespoons cream cheese**
⅔ **cup shredded pepper Jack cheese**
10 **(6-inch) corn tortillas**
Vegetable cooking spray
Salsa verde, guacamole, cilantro sprigs

1 In a skillet, heat oil. Add onion; cook 3 to 5 minutes. Add garlic; cook until fragrant, 1 minute.
2 Add green chiles and enchilada sauce; stir to combine.
3 Add chicken, cream cheese and pepper Jack cheese. Cook and stir until cheeses are melted, about 3 minutes.
4 Place 3 tablespoons of chicken mixture down the center of each tortilla. Fold over and roll each into a taquito.
5 Preheat air fryer to 400 F.
6 Place taquitos in air fryer basket or tray, making sure they are not touching, and spray with vegetable cooking spray. Cook for 6 to 9 minutes; flip and cook for an additional 3 to 5 minutes.
7 Serve with salsa verde, guacamole and cilantro sprigs.

MAC AND CHEESE BALLS

CLASSIC | COMFORT FOOD | KID-FRIENDLY

Use leftover mac and cheese or use boxed (we won't tell).

Start to Finish 50 minutes
(10 minutes active)
Servings 4

2 **cups macaroni and cheese**
1 **egg**
1 **tablespoon milk**
½ **cup plain panko breadcrumbs**
½ **teaspoon kosher salt**
¼ **teaspoon garlic powder**

1 Refrigerate macaroni and cheese for several hours till cold. Use a cookie scoop to form 1-inch balls.
2 In a small bowl, add egg and milk; whisk to combine.
3 In a medium bowl, mix together panko, salt and garlic powder.
4 Coat each ball with egg mixture, then roll in the panko mixture until thoroughly coated. Place on parchment-lined cookie sheet. Place in freezer for 30 minutes.
5 Preheat air fryer to 360 F. Place balls in air fryer basket in a single layer (you may need to work in batches). Cook for 8 to 10 minutes until lightly browned. Serve hot.

THESE SPANAKOPITA BITES ARE THE PERFECT FINGER FOOD !

Spanakopita Bites

SPANAKOPITA BITES

CLASSIC | PARTY-WORTHY

These mini phyllo shells (there are about 15 in each package) are super flaky and tasty.

Start to Finish 23 minutes (15 minutes active)
Servings Around 8

	Vegetable cooking spray
2	**(1.9-ounce) packages frozen mini phyllo shells, thawed**
1	**(10-ounce) box frozen chopped spinach, thawed**
1¼	**cups sour cream**
½	**cup crumbled feta cheese**
½	**teaspoon salt**
½	**teaspoon ground black pepper**
	Chopped parsley

1 Preheat air fryer to 225 F.
2 Spray air fryer basket or tray with vegetable cooking spray.
3 Place shells in basket or tray; cook for 2 to 3 minutes or until browned. Remove from air fryer.
4 Drain and squeeze as much liquid out of spinach as possible. In a medium bowl, mix spinach, sour cream, feta, salt and pepper.
5 Spoon into shells, return to air fryer for 2 minutes; garnish.

TRUFFLE FRIES

COMFORT FOOD | EASY | PARTY-WORTHY

Soaking the potatoes before cooking removes the excess starch and keeps fries crispy.

Start to Finish 1 hour (40 minutes active)
Servings 4

1¾	**pounds russet potatoes, peeled and cut into fries**
2	**tablespoons truffle oil**
2	**tablespoon grated Parmesan cheese**
2	**teaspoons chopped parsley**
1	**teaspoon truffle sea salt**

1 Preheat air fryer to 400 F.
2 In a large bowl, soak potatoes in cold water for at least 30 minutes. Drain and pat dry.
3 In a bowl; toss fries with truffle oil. Place in air fryer basket or rack.
4 Cook for 20 minutes, shaking every 5 minutes. Transfer to a bowl. Toss with Parmesan cheese, parsley and truffle salt. Serve hot.

FRIED ONION BLOSSOM

CLASSIC | COMFORT FOOD | FAMILY FAVORITE

Comeback sauce is similar to rémoulade; you can make your own or buy it premade.

Start to Finish 45 minutes (15 minutes active)
Servings 4

1	**large yellow onion**
2	**large eggs**
1	**tablespoon water**
1	**cup seasoned gluten-free panko breadcrumbs**
2	**teaspoons paprika**
1	**teaspoon garlic powder**
1	**teaspoon onion powder**
1	**teaspoon kosher salt**
3	**tablespoons olive oil**
	Comeback sauce, optional

1 Preheat the air fryer to 375 F.
2 Cut off stem and root of onion; peel. Set onion on a flat side. Starting at top and stopping about an inch from bottom, cut down through onion. Turn 90 degrees and cut again; repeat to make 16 sections. Spread "petals" apart.
3 In a shallow bowl, whisk together eggs and water. In another bowl, mix breadcrumbs, paprika, garlic powder, onion powder and salt.
4 Dip onion into egg wash, then dredge in breadcrumb mixture. Use a spoon to get breadcrumbs between petals. Drizzle with oil.
5 Place in basket of air fryer and cook for 20 to 25 minutes or until onion is tender. Serve with Comeback sauce, if desired.

EGG ROLLS

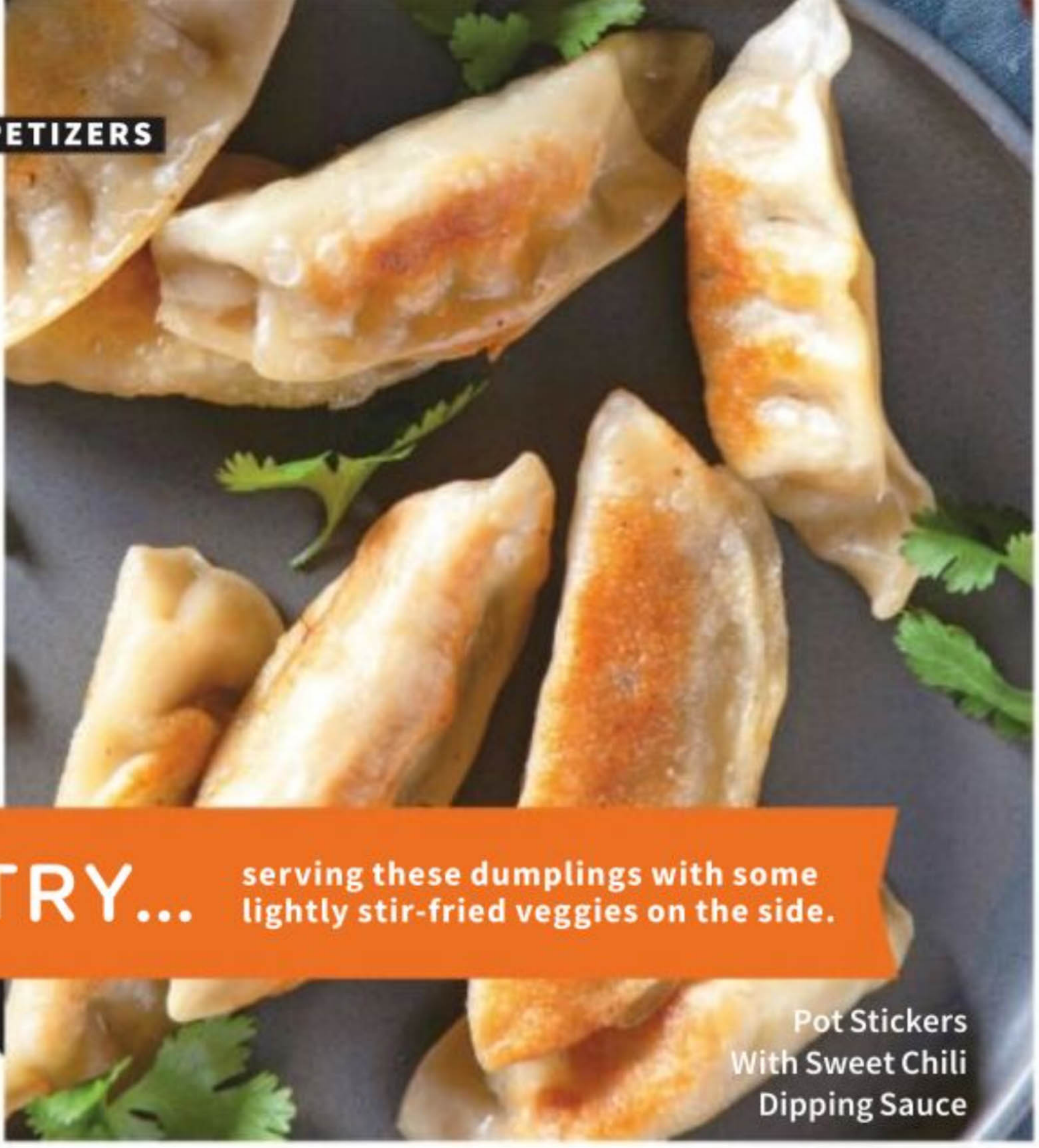
CLASSIC | FAMILY FAVORITE

Try serving with additional dipping sauces like sweet chili sauce or spicy peanut sauce.

Start to Finish 2 hours (1 hour active)
Servings 10

¾	**pound ground pork**
1	**teaspoon minced ginger**
1	**teaspoon minced garlic**
2	**tablespoons soy sauce**
1	**teaspoon sesame oil**
1½	**cups shredded cabbage**
¼	**cup shredded carrots**
2	**scallions, chopped**
10	**egg roll wrappers**
	Vegetable cooking spray
	Hot mustard, optional

1 Preheat air fryer to 400 F.
2 In a large skillet over medium heat, cook pork, ginger and garlic for 6 minutes. Drain fat.
3 Add soy sauce, sesame oil, cabbage, carrots and scallions to skillet. Stir until cabbage has wilted, about 5 minutes. Remove from heat; let cool.
4 Keep wrappers under a damp towel until using. Place a wrapper on work surface; wet edges with water. Place ¼ cup pork mixture in center of wrapper; fold in edges and roll up.
5 Coat basket or rack of air fryer with cooking spray. Spray cooking spray on all sides of egg rolls.
6 Place egg rolls seam side down in basket or rack in a single layer.
7 Cook for 6 minutes, turn and cook another 6 minutes until crisp.
8 Serve with hot mustard and other dipping sauces, if desired.



TRY... serving these dumplings with some lightly stir-fried veggies on the side.

Pot Stickers With Sweet Chili Dipping Sauce

POT STICKERS WITH SWEET CHILI DIPPING SAUCE

CLASSIC | FAMILY FAVORITE | PARTY-WORTHY

These are tastier and healthier than frozen. Be sure to pinch the upper edges of each pot sticker tightly so it doesn't open up while it's cooking.

Start to Finish 35 minutes (10 minutes active)
Servings 8

	Vegetable cooking spray
½	**pound ground pork**
1	**(4-ounce) can water chestnuts, drained and chopped**
1	**(4-ounce) can mushrooms, drained and chopped**
2	**tablespoons soy sauce**
1	**tablespoon sesame oil**
1	**tablespoon Sriracha**
1	**tablespoon chopped cilantro**
1	**tablespoon chopped scallions**
1	**(12-ounce) package round dumpling wrappers**
	Sweet chili sauce
	Cilantro sprigs, optional

1 Preheat air fryer to 400 F.

2 Spray air fryer basket or tray with vegetable cooking spray.

3 In a large skillet over medium-high heat, cook pork, water chestnuts, mushrooms, soy sauce, sesame oil, Sriracha, cilantro and scallions for 6 minutes; remove from heat.

4 Place a dumpling wrapper on a clean work surface. Place a heaping teaspoonful of pork mixture in center of wrapper. Moisten edges with water. Pull both sides up like a taco and pinch small pleats along the open edge to seal. (You may not use all the wrappers with this recipe.)

5 Place pot stickers in air fryer basket so they don't touch (you may need to work in batches). Cook for 3 minutes, flip and cook 3 minutes more. Serve with sweet chili sauce; garnish with cilantro sprigs, if desired.

MOZZARELLA STICKS

CLASSIC | FAMILY FAVORITE | KID-FRIENDLY

The secret to that super-crunchy crust? Each cheese stick gets two coats of breadcrumbs.

Start to Finish 1 hour 23 minutes (1 hour 15 minutes active)
Servings 16

16	**mozzarella string cheese sticks**
1	**egg**
1	**cup plain breadcrumbs**
½	**teaspoon onion powder**
½	**teaspoon garlic powder**
½	**teaspoon kosher salt**
½	**cup all-purpose flour**
	Marinara sauce
	Chopped parsley, optional

1 Set cheese sticks on a parchment-lined plate and freeze for 30 minutes.

2 Meanwhile, in a shallow bowl, beat egg. In another shallow bowl, combine breadcrumbs, onion powder, garlic powder and salt.

3 When cheese sticks are frozen, place flour in a zip-close bag. Toss sticks into bag of flour and shake to evenly coat. Roll each stick in the egg, then in the breadcrumbs (reserve remaining egg and breadcrumbs for the second coat). Place sticks back on plate and freeze for 30 more minutes.

4 Preheat air fryer to 390 F. Spray air fryer basket or rack with vegetable cooking spray. Coat sticks in egg then breadcrumbs one more time, then transfer to air fryer.

5 Cook for 8 minutes, until crispy and golden brown. Serve immediately with marinara sauce and garnish with parsley, if desired.

Cook's Notes

Mozzarella sticks are best right out of the fryer so they're still melting as you eat them. For maximum gooeyness, use fresh mozzarella and cut it into sticks. Freeze fresh sticks for an hour rather than 30 minutes before coating.

SEE PG. 33

Chinese Five-Spice Zucchini Fries

AROMATIC FIVE-SPICE SEASONING GIVES THESE ZUCCHINI FRIES A ZESTY FLAVOR.

SUPER SNACKS

PUT YOUR AIR FRYER TO WORK MAKING THESE LIGHT BITES. FROM SURPRISINGLY HEALTHY TO SLIGHTLY INDULGENT, WE'VE GOT TONS OF OPTIONS TO SUIT EVERY TASTE AND OCCASION.

SERVE THESE APPLE CHIPS WITH SOME CARAMEL SAUCE ON THE SIDE FOR DIPPING, OR JUST MUNCH THEM AS IS.

Cook's Notes

You can use many fruits to make air fryer chips. Pears work well, as do green bananas. To get the slices super thin, use a mandoline. They're not expensive, and they make slim, even slices a breeze.

Cinnamon Sugar Apple Chips

CHINESE FIVE-SPICE ZUCCHINI FRIES

EASY | FAMILY FAVORITE

These not-too-spicy zucchini fries will win over veggie-haters. They're a great way to use up excess zuke in the summer.

Start to Finish 25 minutes (15 minutes active)
Servings 6

- **2 large zucchini, cut into sticks**
- **2 tablespoons olive oil**
- **1 tablespoon Chinese five-spice powder**
- **2 teaspoons sea salt**
- **1 teaspoon ground black pepper**
- **Sweet chili sauce**

1 Preheat air fryer to 400 F.
2 In a large bowl, toss zucchini sticks, oil, five-spice powder, salt and pepper until coated.
3 Place sticks in basket or rack of air fryer. Cook 5 minutes, then shake and cook an additional 5 minutes until crisp. Serve with sweet chili sauce on the side.

CINNAMON SUGAR APPLE CHIPS

EASY | KID-FRIENDLY

Honeycrisp apples have an ideal mix of sweetness and tartness for these chips.

Start to Finish 20 minutes (10 minutes active)
Serves 4

- **4 Honeycrisp apples, cored**
- **1 tablespoon sugar**
- **1 teaspoon ground cinnamon**
- **Vegetable cooking spray**

1 Preheat air fryer to 400 F.
2 Cut apples into ⅛-inch slices.
3 In a small bowl, mix sugar and cinnamon; lightly sprinkle apple slices with mixture.
4 Spray air fryer basket with vegetable cooking spray. Place apples in a single layer in basket (you may need to work in batches). Cook for 4 minutes and flip, cooking for another 4 minutes. Place on a wire rack.
5 Store any leftovers in an airtight container.

TRY THESE TOTS WITH A HONEY MUSTARD DIPPING SAUCE.

Sweet Potato Tots

SWEET POTATO TOTS

CLASSIC | KID-FRIENDLY

Once you see how simple these are in the air fryer, you won't be reaching for them in your grocer's freezer!

Start to Finish 40 minutes (25 minutes active)
Servings 4

- **2 sweet potatoes, peeled**
- **1 tablespoon potato starch or cornstarch**
- **⅛ teaspoon garlic powder**
- **1¼ teaspoons kosher salt, divided**
- **Vegetable cooking spray**
- **Ketchup**

1 Bring a medium pot of water to a boil over high heat. Add potatoes; cook 15 minutes. Remove from water; let cool.
2 Working over a medium bowl, grate potatoes using large holes of a box grater. Gently toss with potato starch, garlic powder and 1 teaspoon salt. Shape mixture into about 48 (1-inch) tot-shaped cylinders.
3 Preheat air fryer to 400 F.
4 Lightly spray air fryer basket or tray with vegetable cooking spray.
5 Place tots in a single layer in basket (you may need to work in batches), and spray with vegetable cooking spray. Cook 12 to 14 minutes until slightly browned, flipping halfway through.
6 Remove from air fryer; sprinkle each batch with ⅛ teaspoon salt. Serve immediately with ketchup on the side, if desired.

Korean Chicken Wings

THIS SAVORY DIPPING SAUCE IS DELICIOUS POURED OVER RICE, IF YOU'RE MAKING A MEAL OF THESE WINGS.

Cook's Notes

Gochujang is a Korean red pepper paste. It's available in most Asian markets (and online, if you don't have a market nearby). It comes in different levels of spiciness, so you can control how mild or fiery these wings will be.

QUICK TIP

Cooking chicken in the air fryer at a high temperature gives it a crispy skin while still keeping it moist on the inside.

KOREAN CHICKEN WINGS

CLASSIC | PARTY-WORTHY

One bite of these wings and you'll know why Korean chicken is so popular!

Start to Finish 50 minutes (20 minutes active)
Servings 4

- **¼ cup honey**
- **1 tablespoon gochujang**
- **1 tablespoon brown sugar**
- **2 tablespoons soy sauce**
- **1 tablespoon rice wine vinegar**
- **2 teaspoons minced garlic**
- **1 teaspoon minced ginger**
- **¾ teaspoon ground black pepper, divided**
- **¼ cup sliced scallions**
- **2 pounds chicken wings**
- **1 teaspoon kosher salt**
- **1 teaspoon garlic powder**
- **1 teaspoon onion powder**
- **½ cup cornstarch**
- **Sliced scallions, black sesame seeds, red pepper flakes, optional**

1 In a small saucepan over medium heat, combine honey, gochujang, brown sugar, soy sauce, rice wine vinegar, garlic, ginger and ¼ teaspoon pepper (you may need to add a small amount of hot water to dissolve the gochujang). Bring to a boil; reduce heat and simmer for 5 minutes. Add scallions. Set aside.

2 Preheat air fryer to 400 F. In a large bowl, toss wings with salt, garlic powder, onion powder and remaining pepper. Add cornstarch; toss again. Shake off excess.

3 Place wings in air fryer basket or rack (you may need to cook in batches). Cook for 10 minutes, shake basket, and cook an additional 10 minutes. Flip over and cook an additional 8 minutes.

4 Serve sauce on the side; garnish with sliced scallions, black sesame seeds and red pepper flakes, if desired.

SWEET POTATO CHIPS

CLASSIC | FAMILY FAVORITE | PARTY-WORTHY

These chips are also amazing sprinkled with rosemary, ginger or allspice.

Start to Finish 1 hour (30 minutes active)
Servings 4

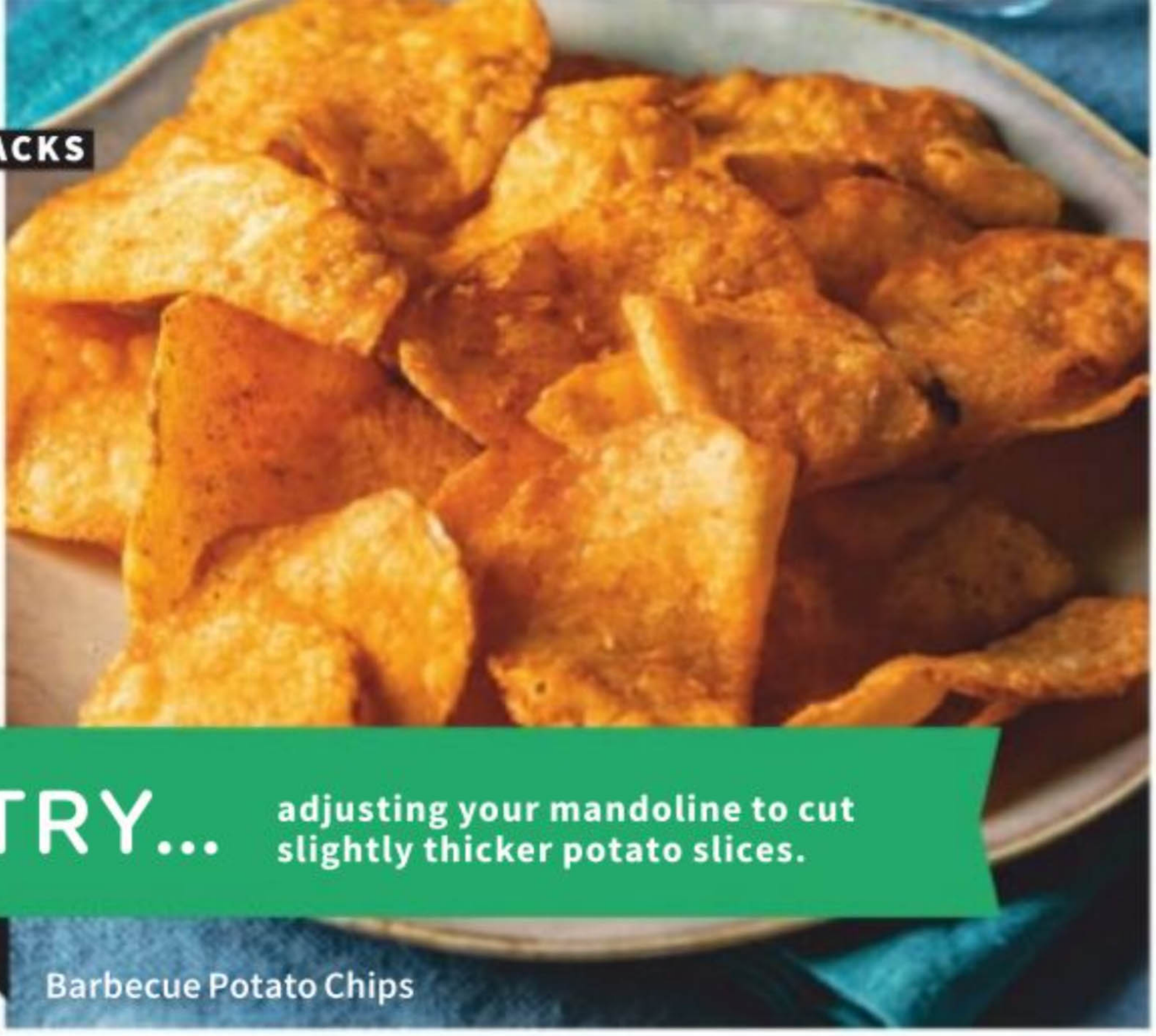
- **1 medium sweet potato, peeled, cut into 1/8-inch-thick slices**
- **1 tablespoon vegetable oil**
- **1 teaspoon sea salt flakes**
- **½ teaspoon ground black pepper**
- **1 teaspoon thyme leaves**
- **Vegetable cooking spray**

1 Place sweet potato slices in a large bowl of cold water for 20 minutes. Drain sweet potatoes; pat dry with paper towels.

2 Preheat air fryer to 350 F. Lightly coat air fryer basket or tray with vegetable cooking spray. In a large bowl, mix oil, salt, pepper and thyme. Add sweet potatoes; toss gently to coat.

3 Place half of sweet potatoes in basket, and cook for 15 minutes. Remove chips; fry remaining sweet potatoes.

4 Let cool; serve or store in an airtight container.



TRY… adjusting your mandoline to cut slightly thicker potato slices.

Barbecue Potato Chips

PARMESAN EGGPLANT CHIPS

EASY | FAMILY FAVORITE | PARTY-WORTHY

A combination of crushed fried pork rinds and Parmesan cheese gives these low-carb eggplant rounds an amazingly savory flavor.

Start to Finish 35 minutes (15 minutes active)
Servings 4

Vegetable cooking spray
2 **eggs**
1 **tablespoon water**
1 **cup crushed pork rinds**
¼ **cup grated Parmesan cheese**
1 **clove garlic, crushed**
1 **tablespoon Italian seasoning**
1 **teaspoon kosher salt**
½ **teaspoon onion powder**
¼ **teaspoon ground black pepper**
1 **pound eggplant, peeled and sliced into ½-inch-thick rounds**
Marinara sauce (use sugar-free for a low-carb version)
Basil leaves

1 Preheat air fryer to 425 F.
2 Spray an air fryer baking sheet with cooking spray. Set aside.
3 In a shallow bowl, beat eggs and water. In another shallow bowl, mix pork rinds, Parmesan, garlic, Italian seasoning, salt, onion powder and pepper.
4 Dip each eggplant slice in egg mixture. Place in pork rind mixture to coat all sides and edges, pressing firmly to adhere.
5 Place slices on baking sheet. Spray top of each slice with vegetable cooking spray. Cook slices 10 to 12 minutes per side, spraying undersides after flipping.
6 Remove and serve immediately with marinara sauce; garnish with basil leaves, if desired.

SPICED MIXED NUTS

CLASSIC | EASY | PARTY-WORTHY

Sweet and spicy, these nuts are delicious with drinks.

Start to Finish 25 minutes (10 minutes active)
Servings 8

1 **teaspoon ground cinnamon**
1 **teaspoon sugar**
¼ **teaspoon cayenne pepper**
1 **egg white**
1 **cup mixed nuts**

1 Preheat air fryer to 300 F.
2 In a small bowl, mix cinnamon, sugar and cayenne pepper. Set aside.
3 In another small bowl, beat egg white, then toss with nuts.
4 Toss nuts in spice mixture to coat.
5 Place mixture in air fryer basket and cook for 10 minutes. Stir and then cook for another 10 minutes.
6 Let nuts cool completely before serving. Store in an airtight container.

BARBECUE POTATO CHIPS

CLASSIC | EASY | KID-FRIENDLY

You can purchase barbecue seasoning or make your own; most varieties have a mix of chili powder, garlic powder, onion powder, smoked paprika and brown sugar.

Start to Finish 1 hour 10 minutes (45 minutes active)
Servings 4

2 **russet potatoes, peeled and thinly sliced on mandoline**
2 **tablespoons barbecue seasoning**
1 **tablespoon olive oil**

1 Preheat air fryer to 400 F.
2 Place potatoes in a large bowl. Cover with cold water and soak for about 20 minutes.
3 Drain and pat dry with paper towels.
4 In a small bowl, combine seasoning and olive oil. Sprinkle potato slices with mixture.
5 Place potato slices in a single layer on air fryer tray or rack (you may need to work in batches); cook for 10 minutes, turning once.
6 Remove; let cool before serving.

Cook's Notes

A snack like these spiced nuts is actually healthy (especially when prepared in an air fryer). Almonds are high in protein and antioxidants; walnuts provide omega-3 fatty acids; cashews are loaded with essential vitamins and minerals.

Spiced Mixed Nuts

SOFT PRETZELS WITH QUESO DIP

CLASSIC | KID-FRIENDLY

Warm, just-baked pretzels are a treat, eaten plain or with queso.

Start to Finish 2 hours 5 minutes (1 hour 40 minutes active)
Servings 8

- **1½ cups warm water**
- **1 tablespoon white sugar**
- **2 teaspoons kosher salt**
- **1 (0.25-ounce) package active dry yeast**
- **4½ cups all-purpose flour**
- **1 stick unsalted butter, melted and cooled, divided**
- **Vegetable cooking spray**
- **⅔ cup baking soda**
- **1 egg**
- **1 tablespoon coarse or kosher salt**
- **Queso dip**

1 In the bowl of a stand mixer with a dough hook, combine warm water, sugar and salt; sprinkle yeast on top. Let sit until mixture begins to foam, about 5 minutes.
2 Add flour and half of the butter. Using dough hook, mix on low. Increase speed slightly and knead until dough is smooth and pulls away from the sides of the bowl, 4 to 5 minutes.
3 Grease a large bowl with cooking spray. Shape dough into a ball and place in bowl. Cover with plastic wrap and let sit in a warm place until doubled in size, about 1 hour.
4 Transfer the dough to a lightly greased work surface; cut into 8 equal pieces.
5 Preheat air fryer to 400 F.
6 Line 2 sheet pans with parchment and spray with cooking spray. In a large pot, boil 10 cups of water.
7 Roll each piece of dough into a rope 18 inches long and 1 inch thick. Form into a U shape. Cross the ends over each other toward the center of the U, twist again, and press into the U. Place pretzels on sheet pans.
8 Pour baking soda into the boiling water; stir. Boil pretzels, one at a time, for 30 seconds each. Use a wide slotted spoon to place them on sheet pans.
9 In a small bowl, beat egg with a splash of water and brush on pretzels; sprinkle with coarse salt.
10 Place 3 pretzels at a time into air fryer basket and cook 6 minutes. Flip and cook another 6 minutes until golden brown.
11 Transfer pretzels to wire cooling racks. Brush with remaining melted butter while still hot. Serve with queso dip.

SALT AND VINEGAR CHICKPEAS

EASY | PARTY-WORTHY

If you like the tangy taste of salt-and-vinegar potato chips, enjoy it in this high-protein snack.

Start to Finish 50 minutes (35 minutes active)
Servings 4

- **1 (15-ounce) can chickpeas, drained and rinsed**
- **1 cup white wine vinegar**
- **1 tablespoon vegetable oil**
- **1 teaspoon sea salt flakes**

1 In a small saucepan over medium-low heat, combine chickpeas and vinegar; bring to a simmer. Remove from heat; drain.
2 Preheat air fryer to 400 F.
3 Spread chickpeas evenly in basket (you may need to work in batches). Cook 5 minutes.
4 Transfer chickpeas into a bowl and toss with oil and salt.
5 Return chickpeas to air fryer and continue cooking, shaking basket every 2 minutes, until lightly browned, about 8 more minutes.

FRIED PICKLES

CLASSIC | FAMILY FAVORITE

You can dip 'em in ranch dressing or another creamy sauce—but they're even better piled on a burger!

Start to Finish 35 minutes (10 minutes active)
Servings 6

- **Vegetable cooking spray**
- **1 (24-ounce) jar dill pickle slices, drained**
- **1 cup flour**
- **2 teaspoons dried dill**
- **1 teaspoon garlic powder**
- **½ teaspoon kosher salt**
- **¼ teaspoon ground black pepper**
- **¾ cup buttermilk**
- **1 egg**
- **2 cups plain panko breadcrumbs**
- **Ranch dressing**
- **Dill sprigs, optional**

1 Preheat air fryer to 400 F.
2 Spray air fryer basket or rack with cooking spray.
3 Dry pickles completely with paper towels.
4 In a large bowl, mix flour, dried dill, garlic powder, salt and pepper.
5 Beat buttermilk and egg into flour mixture.
6 In a shallow bowl, add breadcrumbs.
7 Dredge each pickle slice in buttermilk mixture, then in breadcrumbs.
8 Place pickle slices on baking sheet; freeze for 15 minutes.
9 Place pickle slices in air fryer so there is space between them (you may need to work in batches). Spray pickle slices with cooking spray.
10 Cook for 8 to 10 minutes, flipping after 5 minutes.
11 Serve with ranch dressing; garnish with dill sprigs, if desired.

Cook's Notes

If you're bringing these fried pickles (or any fried food) to a party or picnic, you'll need to ensure they don't get soggy in transit. Let fried foods cool completely before you pack them; poke a few holes in the container; and line the container with paper towels.

Fried Pickles

FREEZING THE PICKLES BEFORE FRYING ENSURES THE BREADING DOESN'T FALL OFF WHEN THEY'RE FRIED.

COLORFUL BELL PEPPER STRIPS ADD FLAVOR—AND VITAMINS—TO A STEAMING PLATE OF FAJITA FIXINGS.

SEE PG. 43

Classic Steak Fajitas

SAVORY

MEAT

WHETHER YOUR TASTE LEANS MORE TOWARD A PERFECT, SIMPLY PREPARED STEAK, FUN FARE LIKE CORN DOGS, OR PORK COOKED WITH AUTHENTIC JAMAICAN SEASONINGS, YOU'LL FIND SOMETHING TO STICK TO YOUR RIBS IN THESE RECIPES.

Cook's Notes

Ground beef is the usual ingredient for meatloaf, but other meats can be mixed with the beef if you like. Pork is a popular choice; it's slightly lighter in flavor than beef, and its higher fat content keeps the meatloaf moist.

Meatloaf With Chipotle Ketchup

CLASSIC STEAK FAJITAS

EASY | FAMILY FAVORITE | KID-FRIENDLY

With the toppings on the side, everyone gets a custom meal.

Start to Finish 10 minutes
(5 minutes active)
Servings 4

- **Vegetable cooking spray**
- **3 tablespoons vegetable oil**
- **½ teaspoon chili powder**
- **1 teaspoon cumin**
- **1 teaspoon garlic powder**
- **1 teaspoon salt**
- **½ teaspoon ground black pepper**
- **1 pound flank steak, sliced**
- **1 red bell pepper, sliced**
- **1 green bell pepper, sliced**
- **1 yellow bell pepper, sliced**
- **1 white onion, sliced**
- **8 flour tortillas**
- **Guacamole, salsa, sour cream, sliced scallions**

1 Preheat air fryer to 390 F.
2 Line air fryer basket with foil; spray with vegetable cooking spray.
3 In a large bowl, combine oil, chili powder, cumin, garlic powder, salt and pepper. Add steak strips, peppers and onions. Toss to coat.
4 Pour meat mixture into air fryer basket and cook for 5 minutes.
5 Serve with warmed tortillas, guacamole, salsa, sour cream and scallions on the side.

MEATLOAF WITH CHIPOTLE KETCHUP

CLASSIC | EASY | FAMILY FAVORITE

Chipotle adds heat to the ketchup—a perfect complement for this flavorful dish.

Start to Finish 50 minutes
(15 minutes active)
Servings 6

- **Vegetable cooking spray**
- **1½ pounds ground beef**
- **¼ cup breadcrumbs**
- **¼ cup whole milk**
- **1 large egg**
- **2 teaspoons minced garlic**
- **1 tablespoon Worcestershire sauce**
- **1 tablespoon Italian seasoning**
- **½ teaspoon kosher salt**
- **½ teaspoon ground black pepper**
- **½ cup ketchup**
- **1 teaspoon chipotle in adobo sauce**
- **2 tablespoons brown sugar**

1 Preheat air fryer to 375 F.
2 Line air fryer basket with foil; spray with vegetable cooking spray.
3 In a large bowl, mix ground beef, breadcrumbs, milk, egg, garlic, Worcestershire sauce, Italian seasoning, salt and pepper, just until ingredients come together.
4 Shape into a loaf; place in air fryer basket and cook for 25 minutes.
5 Meanwhile, in a small bowl, combine ketchup, chipotle and brown sugar. After 25 minutes, spread glaze on meatloaf; cook an additional 10 minutes.

Brown Sugar Country-Style Ribs

BROWN SUGAR COUNTRY-STYLE RIBS

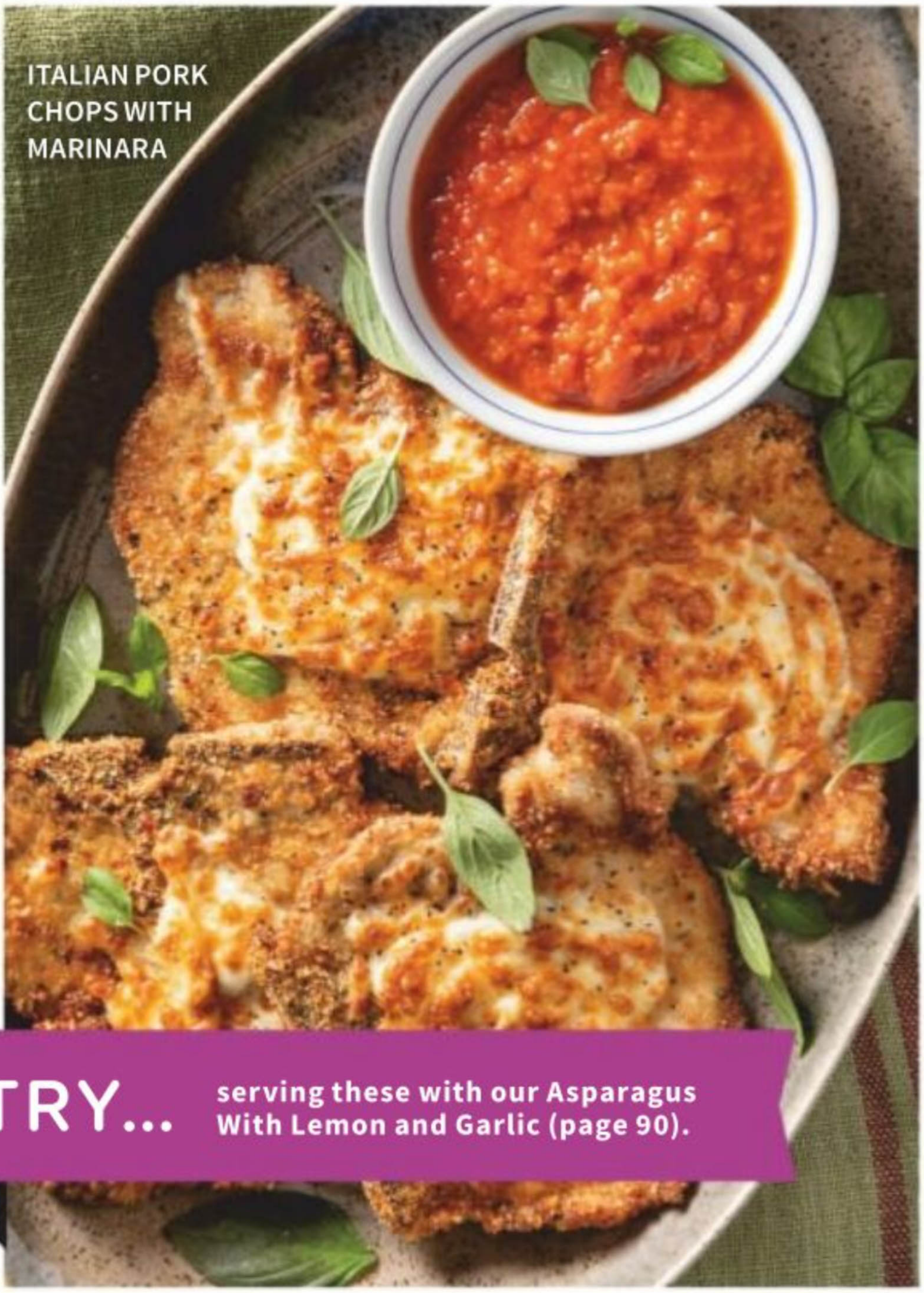
COMFORT FOOD | FAMILY FAVORITE

Country-style ribs are meatier than other rib cuts.

Start to Finish 43 minutes
(10 minutes active)
Servings 6

- **Vegetable cooking spray**
- **½ cup brown sugar**
- **1 teaspoon kosher salt**
- **2 teaspoons Chinese five-spice powder**
- **2 pounds country-style loin ribs**
- **¼ cup soy sauce**
- **¼ cup hoisin sauce**
- **¼ cup honey**
- **Sliced scallions and sesame seeds, optional**

1 Preheat air fryer to 325 F.
2 Spray basket or tray with vegetable cooking spray.
3 In a small bowl, combine brown sugar, salt and five-spice powder. Rub over all surfaces of ribs.
4 Place ribs in basket or tray of air fryer. Cook for 15 minutes; flip ribs and cook for an additional 15 minutes.
5 Meanwhile, in a small bowl, stir together soy sauce, hoisin sauce and honey to make glaze. Set aside.
6 After ribs have cooked for 30 minutes, brush all surfaces with glaze; increase air fryer heat to 425 F. Cook ribs for an additional 3 minutes or until browned.
7 Garnish with sliced scallions and sesame seeds, if desired.



ITALIAN PORK CHOPS WITH MARINARA

TRY... serving these with our Asparagus With Lemon and Garlic (page 90).

ITALIAN PORK CHOPS WITH MARINARA

FAMILY FAVORITE | PARTY-WORTHY

The light breading helps keep the pork juicy.

Start to Finish 28 minutes (10 minutes active)
Servings 4

Vegetable cooking spray
4 (6-ounce) bone-in pork chops
½ teaspoon kosher salt
½ teaspoon ground black pepper
½ teaspoon garlic powder
½ cup grated Parmesan cheese
½ cup seasoned Italian breadcrumbs
2 tablespoons chopped Italian parsley
1 egg
½ cup shredded mozzarella cheese
1 cup marinara sauce
Basil leaves

1 Preheat air fryer to 380 F.
2 Spray basket or tray with vegetable cooking spray.
3 Season pork chops with salt, pepper and garlic powder. In a medium bowl, mix together Parmesan cheese, breadcrumbs and chopped parsley.
4 In a shallow bowl, beat egg.
5 Dip each chop in egg, then dredge in breadcrumb mixture, coating completely. Lightly spray both sides of each chop with cooking spray.
6 Place chops in basket; cook for 8 to 12 minutes, flipping after 6 minutes. Top with cheese; cook 2 more minutes to melt cheese.
7 Serve warm with individual portions of marinara sauce on the side; garnish with basil leaves.

BEEF RIB-EYE STEAKS WITH HERBED GARLIC BUTTER

CLASSIC | FAMILY FAVORITE

This is best with fresh herbs; if you only have dried, rub them with your fingers to enhance their flavor before adding.

Start to Finish 20 minutes (10 minutes active)
Servings 2

Vegetable cooking spray
2 tablespoons butter, at room temperature
1 teaspoon chopped parsley
1 teaspoon chopped oregano
1 teaspoon chopped basil
1 teaspoon minced garlic
2 (12-ounce) boneless rib-eye steaks
1 teaspoon kosher salt
½ teaspoon ground black pepper
Basil leaves

1 Preheat air fryer to 400 F.
2 Spray rack with cooking spray.
3 In a small bowl, combine butter, parsley, oregano, basil and garlic. Mix well; set aside.
4 Sprinkle steaks with salt and pepper.
5 Place steaks in basket or rack, and cook for 3 minutes; flip and cook for an additional 3 minutes.
6 Top with herbed garlic butter, garnish with basil leaves and serve.

Cook's Notes

A rib-eye is a well-marbled steak that is one of the most tender cuts of meat. When cooked, the fat tenderizes the meat and gives it incredibly rich, strong flavor. That's why you'll find it used in simple preparations like this.

Beef Rib-Eye Steaks With Herbed Garlic Butter

Baby Back Ribs

Cook's Notes

Baby back ribs are shorter than some other cuts, like St. Louis ribs. They aren't as meaty as country-style ribs, but they've got a good amount of meat while still being lean. They cook well in an air fryer, which keeps them moist.

BABY BACK RIBS

EASY | FAMILY FAVORITE | KID-FRIENDLY

Liquid smoke gives a just-off-the-grill flavor to these succulent ribs.

Start to Finish 50 minutes (5 minutes active)
Servings 2

Vegetable cooking spray
1 rack baby back ribs
1 tablespoon canola oil
1 tablespoon liquid smoke
2 teaspoons kosher salt
1 teaspoon ground black pepper
1 teaspoon chili powder
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon brown sugar
Barbecue sauce of your choice

1 Preheat air fryer to 400 F.
2 Spray basket or tray with cooking spray.
3 Cut rack of ribs into sections to fit air fryer. Pat ribs dry with paper towel, then rub all over with oil and liquid smoke.
4 In a small bowl, combine salt, pepper, chili powder, onion powder, garlic powder and brown sugar. Sprinkle the seasonings over the ribs.
5 Cook for 30 to 40 minutes. Brush with barbecue sauce and cook for 5 more minutes.

CORN DOGS

CLASSIC | KID-FRIENDLY

Corn dogs bring out the kid in all of us. Try these with similar sausages, or even veggie dogs.

Start to Finish 45 minutes (10 minutes active)
Servings 8

Corn Dogs

1 (6.5-ounce) package cornbread mix
⅔ cup milk
1 egg
1 teaspoon sugar
6 wooden skewers
8 hot dogs
Ketchup and mustard

1 Preheat air fryer to 350 F.
2 Cut a piece of parchment to fit bottom of air fryer basket or tray.
3 In a bowl, whisk together cornbread mix, milk, egg and sugar until smooth. Pour into a tall glass.
4 Insert a skewer into each hot dog. Dip each hot dog in batter to coat; let excess drip back into glass.
5 Arrange corn dogs on parchment, leaving space between each.
6 Cook without flipping for 8 minutes or until desired brownness. Serve with ketchup and mustard, if desired.

TIP Soak wooden skewers in water for 20 minutes before using them in any cooked preparation to prevent burning.

Cook's Notes

Five-spice powder, used to season this pork, is an aromatic blend usually comprised of fennel seeds, cinnamon, cloves, Sichuan pepper and star anise. It works particularly well with fattier meats, like pork, and can be found in most grocery stores.

Sweet and Sour Pork

COUNTRY FRIED STEAK WITH GRAVY

CLASSIC | COMFORT FOOD | FAMILY FAVORITE

Serve this Southern staple with mashed potatoes to soak up that gravy).

Start to Finish 40 minutes (15 minutes active)
Servings 4

4	cube steaks
⅓	cup flour
⅓	cup crushed saltine crackers
1½	teaspoons kosher salt, divided
1	teaspoon ground black pepper, divided
½	teaspoon garlic powder
¼	teaspoon dried thyme
1½	teaspoons onion powder
1	teaspoon baking powder
½	teaspoon baking soda
2	eggs, beaten
⅓	cup milk
½	teaspoon hot sauce
	Vegetable cooking spray
2	tablespoons butter
2	tablespoons flour
1	cup milk
	Curly parsley, optional

1 Preheat air fryer to 400 F.
2 Place a sheet of parchment in the air-fryer basket or tray.
3 In a large bowl, combine flour, crackers, 1 teaspoon salt, ½

teaspoon pepper, garlic powder, thyme, onion powder, baking powder and baking soda.

4 In another bowl, whisk together eggs, milk and hot sauce.

5 Dredge each steak in flour mixture, then in egg mixture, then in flour mixture again.

6 Spray each side of each steak with vegetable cooking spray.

7 Place steaks in air fryer basket or rack and cook for 7 minutes, then flip and cook for another 6 minutes.

8 Meanwhile, in a saucepan over medium heat, melt butter. Stir in flour to incorporate butter. Whisk in milk and remaining salt and pepper. Over high heat, whisk until mixture begins to thicken. Serve over chicken fried steaks and garnish with parsley, if desired.

JERK PORK TENDERLOIN

CLASSIC | FAMILY FAVORITE

This Jamaican seasoning adds a bit of heat and lots of flavor to pork, while the mango salsa adds a sweet note.

Start to Finish 40 minutes (30 minutes active)

Servings 4

- **Vegetable cooking spray**
- **2 tablespoons sugar**
- **4 teaspoons onion powder**
- **4 teaspoons dried thyme**
- **1 tablespoon ground allspice**
- **1 teaspoon cayenne pepper**
- **¾ teaspoon ground nutmeg**
- **¼ teaspoon ground cloves**
- **1¾ teaspoons salt, divided**
- **1 tablespoon plus ⅛ teaspoon ground black pepper, divided**
- **1 pound pork tenderloin, cut into 1½ inch cubes**
- **1 tablespoon vegetable oil**
- **1 mango, peeled, pitted and chopped**
- **¼ cup chopped red onion**
- **2 tablespoons fresh lime juice**
- **1 tablespoon chopped fresh cilantro**

1 Preheat air fryer to 350 F.

2 Spray basket or tray with cooking spray.

3 In a small bowl, combine sugar, onion powder, thyme, spices, 1½ teaspoons salt and 1 tablespoon black pepper.

4 Sprinkle pork cubes with seasoning mixture; place in basket or tray.

5 Cook for 5 to 7 minutes, or until desired degree of doneness.

6 Meanwhile, in a medium bowl, mash one-third of mango. Stir in remaining chopped mango, red onion, lime juice, cilantro and remaining salt and pepper to make salsa; serve with pork.

QUICK TIP

When cooking white rice, add a little chicken or beef stock to the cooking water to give it extra flavor.

SWEET AND SOUR PORK

CLASSIC | EASY | FAMILY FAVORITE

Pork stays juicy and tender in the air fryer version of the beloved Chinese takeout dish.

Start to Finish 30 minutes (15 minutes active)

Servings 4

- **Vegetable cooking spray**
- **⅓ cup all-purpose flour**
- **⅓ cup cornstarch**
- **2 teaspoons Chinese five-spice powder**
- **1 teaspoon salt**
- **½ teaspoon ground black pepper**
- **1 egg**
- **2 tablespoons milk**
- **1 pound boneless pork, cut into 1-inch cubes**
- **1½ cups large chunks mixed red, green and yellow bell peppers**
- **½ cup ketchup**
- **2 tablespoons rice wine vinegar**
- **2 tablespoons brown sugar**
- **¼ cup orange juice**
- **1 tablespoon soy sauce**
- **1 teaspoon minced garlic**
- **1 cup cubed pineapple**
- **Cooked white rice**
- **Sliced scallions, optional**

1 Preheat air fryer to 400 F.

2 Spray basket or tray with cooking spray.

3 In a bowl, combine flour, cornstarch, five-spice powder, salt and pepper. In a second bowl, beat egg and milk.

4 Dredge pork cubes in flour mixture, then dip in egg, then dredge again in flour to coat well. Set aside.

5 Spray bell peppers with cooking spray, place in basket or tray and cook 5 minutes, shaking halfway through.

6 Meanwhile, in a medium saucepan over medium heat, mix ketchup, vinegar, brown sugar, orange juice, soy sauce and garlic; bring to a boil. Reduce heat; simmer for 5 minutes.

7 Add bell peppers and pineapple chunks to saucepan. Simmer for an additional 2 minutes. Set aside and keep warm.

8 Spray pork cubes with vegetable cooking spray. Add pork to basket or tray and cook for 6 minutes, shaking basket halfway through.

9 Add cooked pork to saucepan; stir to coat. Serve over white rice and garnish with sliced scallions, if desired.

LAMB CHOPS WITH MINT JELLY

CLASSIC | PARTY-WORTHY

Dijon mustard seasons these chops to perfection.

Start to Finish 20 minutes
(5 minutes active)
Servings 4

- **Vegetable cooking spray**
- **2 tablespoons Dijon mustard**
- **1 teaspoon olive oil**
- **1 teaspoon chopped mint**
- **1 tablespoon lemon juice**
- **½ teaspoon salt**
- **½ teaspoon ground black pepper**
- **8 loin lamb chops**
- **Mint jelly**

1 Preheat air fryer to 390 F.
2 Spray basket or tray with cooking spray.
3 In a small bowl, combine mustard, olive oil, mint, lemon juice, salt and pepper.
4 Brush mustard-herb mixture over all sides of lamb chops.
5 Place lamb chops in prepared basket or tray. Cook for 15 minutes, flipping after 8 minutes.
6 Serve with mint jelly.

PULLED PORK BURRITOS

FAMILY FAVORITE | KID-FRIENDLY

A sweet lime marinade makes the pork extra flavorful in these burritos.

Start to Finish 40 minutes
(35 minutes active)
Servings 6

- **¾ cup thawed limeade concentrate**
- **1 tablespoon olive oil**
- **1 teaspoon salt**
- **1 teaspoon ground black pepper, divided**
- **1½ pounds boneless pork tenderloin, cut into thin strips**
- **Vegetable cooking spray**
- **1 cup seeded and chopped plum tomatoes**
- **1 small green pepper, chopped**
- **1 small purple onion, chopped**
- **¾ cup minced fresh cilantro**
- **1 jalapeño pepper, seeded and chopped**
- **1 tablespoon lime juice**
- **1 teaspoon sea salt**
- **6 (12-inch) flour tortillas**
- **3 cups cooked yellow rice**
- **1 (15-ounce) can black beans, drained and rinsed**
- **1½ cups sour cream**
- **2 cups guacamole**
- **Cilantro leaves**

1 In a large shallow dish, combine limeade concentrate, oil, salt and ½ teaspoon pepper; add pork. Turn to coat; cover and refrigerate at least 20 minutes.
2 Preheat air fryer to 350 F.
3 Spray basket or tray with vegetable cooking spray.
4 For salsa, in a small bowl, combine the tomatoes, green pepper, onion, cilantro, jalapeño, lime juice and sea salt. Set aside.
5 Drain pork, discarding marinade. Place meat in prepared basket or tray. Cook until pork is no longer pink, 8 to 10 minutes, turning halfway through.
6 Meanwhile, char tortillas: On a gas stove with heat set at medium, place a tortilla directly on grate for a few seconds. Use tongs to flip tortilla and char other side in same manner.
7 When pork is done cooking, place on cutting board; use 2 forks to shred.
8 In the middle of each tortilla, spoon ½ cup rice, ¼ cup salsa, ¼ cup black beans and ¼ cup sour cream; top with about ½ cup pork.
9 Fold sides and ends over filling and roll. Serve with remaining salsa, sour cream and guacamole. Garnish with cilantro leaves.

LOADED CHEDDAR BURGERS

CLASSIC | COMFORT FOOD | KID- FRIENDLY

This slightly sweet, slightly tart sauce is addictively good—try dipping french fries in it, too!

Start to Finish 35 minutes
(25 minutes active)
Servings 4

- **Vegetable cooking spray**
- **1 teaspoon minced garlic**
- **1 teaspoon Worcestershire sauce**
- **½ teaspoon kosher salt**
- **¼ teaspoon ground black pepper**
- **1 pound ground beef**
- **4 slices sharp cheddar cheese**
- **¼ cup mayonnaise**
- **2 tablespoons ketchup**
- **1 tablespoon cider vinegar**
- **1 tablespoon honey**
- **4 hamburger buns, split**
- **8 bacon strips, cooked**
- **4 tomato slices**

1 Preheat air fryer to 350 F.
2 Spray basket or tray with cooking spray.
3 In a large bowl, mix garlic, Worcestershire sauce, salt and pepper. Add beef; mix well. Shape into four ½-inch-thick patties.
4 Place burgers in prepared basket or tray. Cook for 8 to 10 minutes, turning halfway through cooking. Remove burgers from basket; place on a deep plate. Top each with cheese; cover until cheese is melted, about 1 more minute.
5 In a small bowl, combine mayonnaise, ketchup, vinegar and honey; spread over cut sides of buns. Top bun bottoms with bacon, burgers and tomato slices. Replace tops.

IF YOUR BURRITO-ROLLING SKILLS NEED SOME PRACTICE, SERVE THIS DISH OPEN-FACE IN A BOWL INSTEAD!

Pulled Pork Burritos

PUT DOWN THE PHONE AND SKIP THE TAKEOUT WITH THIS TASTY CHICKEN DISH.

SEE PG. 54

General Tso's Chicken

DELICIOUS

POULTRY

NO MORE BORING DISHES WITH THE AIR FRYER! EXPLORE FOODS FROM INDIA, CHINA, MEXICO (AND TENNESSEE!) IN THESE RECIPES THAT TURN BASIC CHICKEN AND TURKEY INTO SOMETHING MEMORABLE.

GENERAL TSO'S CHICKEN

CLASSIC | EASY | FAMILY FAVORITE

The mouthwatering sauce is delicious on lots of other air fryer–cooked proteins, like shrimp, beef or tofu.

Start to Finish 30 minutes (14 minutes active)
Servings 4

Vegetable cooking spray
½ cup chicken broth
2 tablespoons sesame oil
2 tablespoons soy sauce, divided
1 tablespoon hoisin sauce
3 tablespoons cornstarch, divided
1 teaspoon minced garlic
1 teaspoon Sriracha
1 pound skinless, boneless chicken breasts, cut into bite-size pieces
1 teaspoon sliced scallions
1 teaspoon toasted sesame seeds
1 teaspoon black sesame seeds

1 Preheat air fryer to 400 **F**.
2 Spray basket or tray with vegetable cooking spray.
3 To make sauce, in a medium saucepan over medium heat, combine broth, sesame oil, 1 tablespoon soy sauce, hoisin sauce, 1 tablespoon cornstarch, garlic and Sriracha. Whisk until cornstarch is dissolved. Raise heat to medium-high; bring to a boil. Reduce heat to low.
4 In a medium bowl, place chicken, remaining cornstarch and remaining soy sauce into a bowl and stir until chicken is evenly coated. Place chicken in basket or tray of the air fryer.
5 Cook for 8 minutes, flip and spray undersides with more cooking spray. Cook about 8 minutes more.
6 In a large serving bowl, place chicken. Pour in sauce and toss to coat. Top with scallions and sesame seeds.

NASHVILLE HOT CHICKEN SANDWICH

CLASSIC | COMFORT FOOD

There are several variations of this spicy Tennessee specialty, but they all include pickles!

Start to Finish 30 minutes (15 minutes active)
Servings 4

Vegetable cooking spray
1 cup buttermilk
2 eggs
½ cup plus 1 tablespoon hot wing sauce, divided
1 (5-ounce) box Louisiana Fish Fry Air Fryer Seasoned Coating Mix for Chicken
4 boneless, skinless chicken thighs
1 tablespoon brown sugar
1 teaspoon black pepper
½ teaspoon garlic powder
4 hamburger buns
1 cup shredded iceberg lettuce
8 tomato slices
Dill pickle chips

1 Preheat air fryer to 400 F.
2 Spray basket or tray with vegetable cooking spray.
3 In a shallow bowl, whisk together buttermilk, eggs and 1 tablespoon hot sauce. In a second shallow bowl, add seasoned coating mix. Dip each chicken thigh in buttermilk mixture, then dredge in coating mix, pressing to adhere.
4 Spray all sides of chicken thighs with cooking spray and place in air fryer basket or tray.
5 Cook 14 to 16 minutes or until coating is crispy and chicken is cooked through.
6 While chicken cooks, in a small saucepan over low heat, combine remaining hot sauce, brown sugar, black pepper and garlic powder, whisking until sugar dissolves and mixture is heated through.
7 Remove chicken from air fryer and place in a large bowl; add sauce and toss to coat. Place a piece of chicken on each bottom bun. Top with shredded lettuce, tomato slices and pickles; replace top bun.

CHICKEN AND DRESSING CAKES

COMFORT FOOD | EASY | KID-FRIENDLY

These are like a roast chicken dinner in a single patty (also try them with ground turkey).

Start to Finish 22 minutes (10 minutes active)
Servings 8

Vegetable cooking spray
1 pound ground chicken
1 cup dressing mix (like Stove Top Stuffing)
¼ cup plain Greek yogurt
½ cup grated Parmesan cheese
1 tablespoon chopped parsley
1 teaspoon onion powder
½ teaspoon kosher salt
½ teaspoon garlic powder
½ teaspoon Italian seasoning
Sour cream and chopped chives, optional

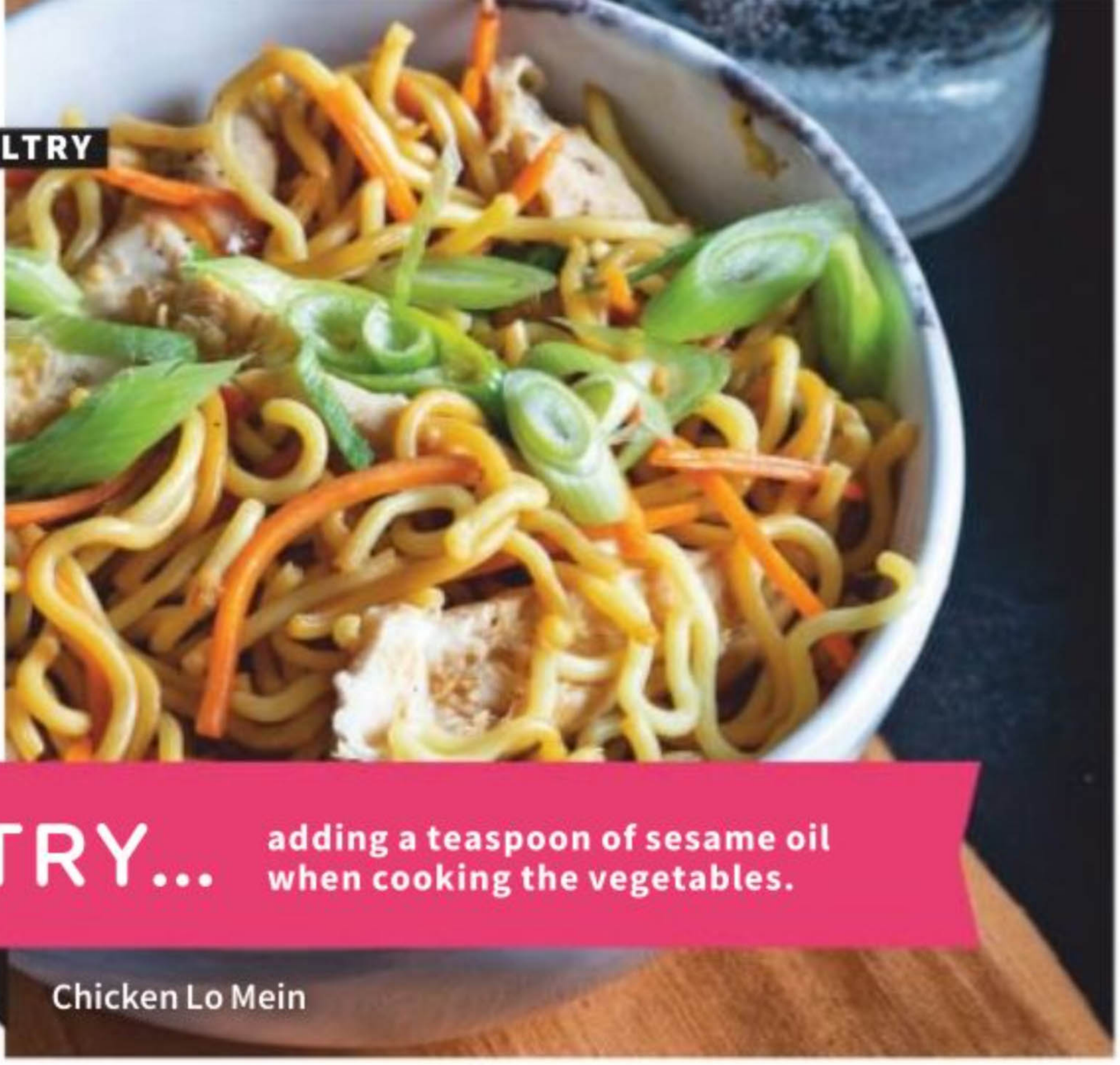
1 Preheat air fryer to 400 F.
2 Spray basket or tray with cooking spray.
3 In a large bowl, combine chicken and next 8 ingredients; mix well. Form mixture into 8 patties.
4 Place cakes in basket or tray (you may need to work in batches) and cook for 12 minutes, flipping halfway through cooking, until outside is golden brown.
5 Garnish with sour cream and chopped chives, if desired.

OPT FOR LARGER-THAN-USUAL HAMBURGER BUNS TO ACCOMMODATE THE CHICKEN AND ALL THE TOPPINGS.

Cook's Notes

There are several recipes for Nashville hot chicken, all closely guarded by restaurateurs who specialize in these sandwiches. Most recipes use lard in the spice mixture. The brand of coating mix we use is designed for air fryers and gives a crispy coating without all the fat.

Nashville Hot Chicken Sandwich



TRY... adding a teaspoon of sesame oil when cooking the vegetables.

Chicken Lo Mein

CHICKEN LO MEIN

CLASSIC | FAMILY FAVORITE

Prefer dry lo mein noodles? Count on 3 ounces per person.

Start to Finish 25 minutes (10 minutes active)
Servings 2

	Vegetable cooking spray
2	**boneless, skinless chicken breasts, cut into strips**
½	**teaspoon kosher salt**
½	**teaspoon red pepper flakes**
1	**yellow onion, sliced**
1	**cup matchstick-cut carrots**
2	**tablespoons soy sauce**
1	**(14.2-ounce) package precooked lo mein noodles**
	Sliced scallions

1 Preheat air fryer to 350 F.
2 Spray basket or tray with cooking spray.
3 In a large bowl, toss chicken with salt and pepper flakes. Place in prepared basket or tray and cook for 6 minutes.
4 Add onion, carrots and soy sauce and cook an additional 6 minutes. Stir in noodles and cook 1 more minute.
5 Garnish with sliced scallions.

TURKEY TENDERLOIN WITH SAGE

CLASSIC | COMFORT FOOD | FAMILY FAVORITE

The tenderloin is a very tender part of the breast.

Start to Finish 35 minutes (10 minutes active)
Servings 4

1	**teaspoon dried thyme**
½	**teaspoon ground black pepper**
½	**teaspoon smoked paprika**
½	**teaspoon kosher salt**
½	**teaspoon ground sage**
1	**pound turkey tenderloin**
	Sage leaves, thyme sprigs

1 Preheat air fryer to 350 F.
2 Spray basket or tray with cooking spray.
3 In a small bowl, mix thyme, pepper, paprika, salt and sage. Rub on all surfaces of turkey.
4 Place turkey in basket or tray. Cook for 13 minutes; flip and cook 12 more minutes, until its internal temperature reaches 165 F.
5 Remove to cutting board and slice. Garnish with sage leaves and thyme sprigs.

BANG BANG CHICKEN WITH HONEY-SRIRACHA SAUCE

EASY | FAMILY FAVORITE | KID-FRIENDLY

This dish originally got its name from the sound made as cooks tenderized the chicken with a stick. The popular American version is best known for its delectable, creamy sauce.

Start to Finish 30 minutes (15 minutes active)
Servings 4

½	**cup mayonnaise**
2	**tablespoons honey**
1	**tablespoon plus 2 teaspoons Sriracha, divided**
	Vegetable cooking spray
1	**cup buttermilk**
⅔	**cup all-purpose flour**
½	**cup cornstarch**
1	**egg**
½	**teaspoon salt**
¼	**teaspoon ground black pepper**
1½	**cups panko breadcrumbs**
1	**pound boneless, skinless chicken breast, cut into 1-inch pieces**
	Sliced scallions

1 In a small bowl, to make sauce, whisk mayonnaise, honey and 1 tablespoon Sriracha. Set aside.
2 Preheat air fryer to 375 F.
3 Spray basket or tray with cooking spray.
4 In a large bowl, mix buttermilk, flour, cornstarch, egg, remaining Sriracha, salt and pepper.
5 In a shallow dish, place breadcrumbs.
6 Working in batches, dip chicken pieces in buttermilk mixture, then in breadcrumbs. Place in air fryer.
7 Cook for 8 to 10 minutes, flipping halfway through cooking.
8 Serve sauce on the side; garnish with scallions, if desired.

TO AVOID FIGHTS, MAKE SURE ALL YOUR GUESTS GET THEIR OWN BOWL OF THIS HONEY-SRIRACHA SAUCE!

Bang Bang Chicken With Honey-Sriracha Sauce

CHUNKS OF FRESH VEGGIES ADD COLOR AND NUTRITIONAL BENEFITS TO ANY SAVORY DISH.

Chicken Chimichangas

Cook's Notes

If you have leftover chimichangas, you can save them for a future quick lunch or dinner. Wrap them individually in plastic wrap and and freeze. Let defrost in the refrigerator, then pop them back in the air fryer, preheated to 320 F, for 3 to 5 minutes.

CHICKEN TENDERS WITH HONEY MUSTARD

CLASSIC | KID-FRIENDLY

Crispy, crunchy and oh-so-dippable! Make them a meal with some sauteed broccoli on the side (and dip it in the honey mustard, too).

Start to Finish 40 minutes (20 minutes active)
Servings 6

	Vegetable cooking spray
1	**egg, beaten**
1	**teaspoon olive oil**
1	**cup breadcrumbs**
1	**teaspoon Italian seasoning**
1	**teaspoon garlic powder**
1	**teaspoon kosher salt**
½	**teaspoon ground black pepper**
2	**pounds boneless, skinless chicken breasts, cut into tenders**
	Honey mustard (purchased, or make it with equal amounts honey, mustard and mayo, and a touch of distilled white vinegar)
	Thyme sprigs, optional

1 Preheat air fryer to 400 **F**.
2 Spray basket or tray with vegetable cooking spray.
3 In a medium bowl, beat egg and oil. In another medium bowl, mix breadcrumbs, Italian seasoning, garlic powder, salt and pepper.
4 Dip chicken tenders into egg mixture, then the breadcrumb mixture and place on an air fryer basket or rack.
5 Cook for 10 minutes, then flip, spray again and cook for an additional 10 minutes.
6 Serve with honey mustard and garnish with thyme sprigs, if desired.

CHICKEN CURRY OVER PARSLEYED RICE

COMFORT FOOD | EASY | FAMILY FAVORITE

This Indian dish stays moist and tender when prepared in the air fryer. Use basmati rice if you can; it cooks up extra fluffy.

Start to Finish 1 hour 45 minutes (15 minutes active)
Servings 4

1	**pound boneless, skinless chicken breasts, cubed**
2	**tablespoons curry powder**
1	**teaspoon paprika**
1	**teaspoon cayenne pepper**
1	**teaspoon adobo seasoning**
1½	**teaspoons salt, divided**
1	**yellow onion, cut into wedges**
3	**garlic cloves, sliced**
1	**tablespoon olive oil**
3	**cups low-sodium chicken broth**
1½	**cups long-grain white rice**
½	**cup chopped fresh parsley**
½	**stick butter**
	Vegetable cooking spray
	Parsley sprigs

1 In a large bowl, toss chicken, curry powder, paprika, cayenne pepper, adobo seasoning and ½ teaspoon salt. Add onion, garlic and olive oil.
2 Cover bowl and marinate for 1 hour in refrigerator.
3 Meanwhile, make parsleyed rice: In a large pot over medium-high heat, combine broth and remaining salt; bring to a boil. Add rice; return to a boil, then reduce heat, cover and cook (check rice package for suggested time, which varies depending on type of rice).
4 Remove from heat; stir in parsley and butter. Keep covered until chicken is done cooking.
5 Preheat air fryer to 375 F.
6 Spray basket or tray with cooking spray.
7 Add chicken mixture to basket or tray and cook for 15 minutes. Flip and cook for another 10 minutes or until internal temperature of chicken reaches 165 F.
8 Serve over parsleyed rice and garnish with parsley sprigs.

CHICKEN CHIMICHANGAS

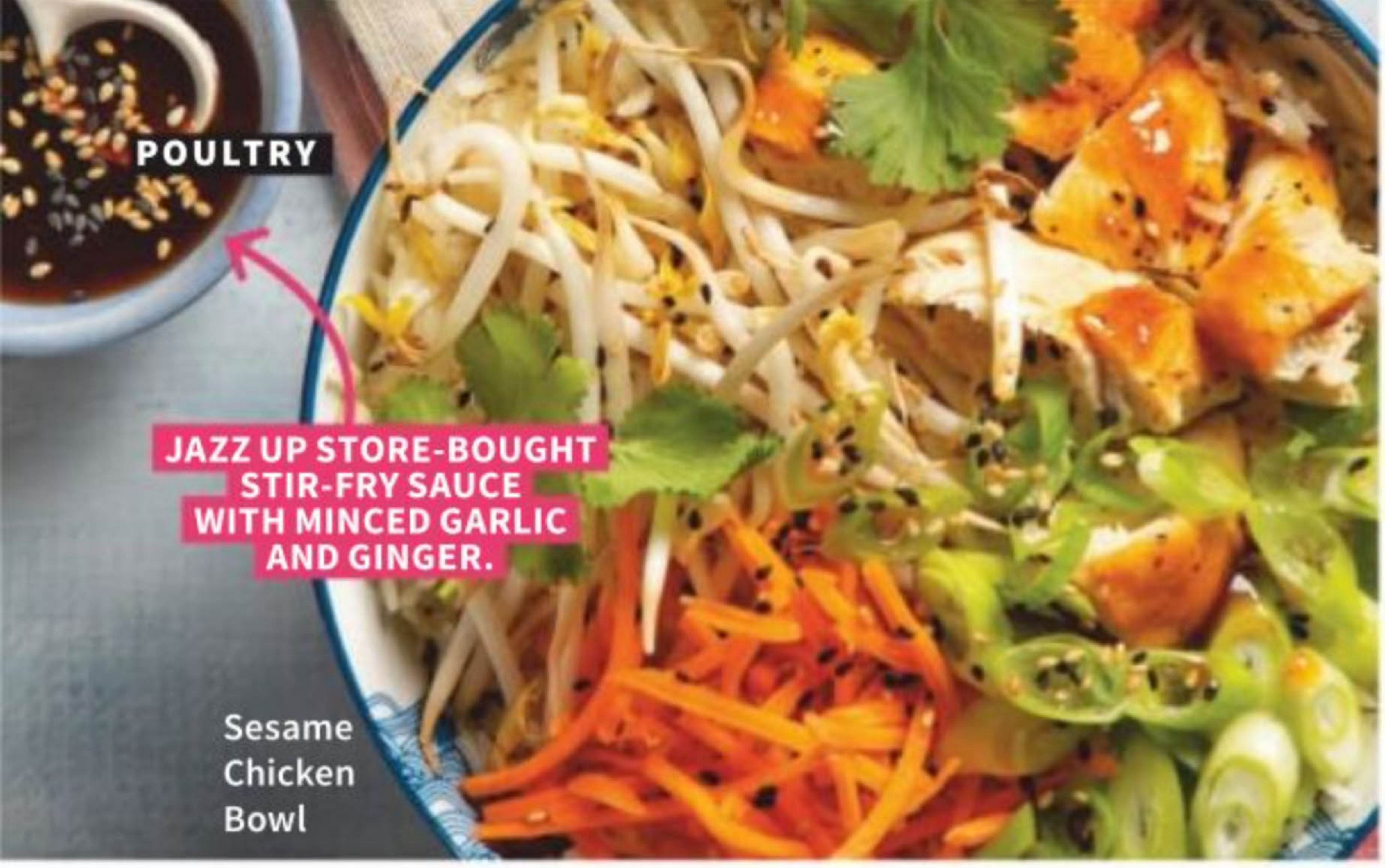
COMFORT FOOD | KID-FRIENDLY

These fried burritos may have originated in Mexico or Arizona—but either way, they're super tasty! Serve them with lots of toppings on the side so guests can customize their meal.

Start to Finish 12 minutes (10 minutes active)
Servings 8

	Vegetable cooking spray
4	**cups cooked, shredded chicken**
1	**cup salsa**
8	**flour tortillas**
4	**cups shredded Mexican-blend cheese**
	Chopped avocado, chopped tomatoes, shredded lettuce, cilantro leaves, salsa

1 Preheat air fryer to 400 F.
2 Spray basket or tray with cooking spray.
3 In a large bowl, combine chicken and salsa.
4 Add about ½ cup of chicken mixture to center of each tortilla and sprinkle cheese over chicken. Fold and roll tortilla around filling, like a burrito.
5 Spray chimichangas with cooking spray. Place in air fryer and cook for 2 minutes, rotating trays halfway through cooking time.
6 Serve with chopped avocado, chopped tomatoes, shredded lettuce, cilantro leaves and salsa on the side.



JAZZ UP STORE-BOUGHT STIR-FRY SAUCE WITH MINCED GARLIC AND GINGER.

Sesame Chicken Bowl

SESAME CHICKEN BOWL

EASY | FAMILY FAVORITE | KID-FRIENDLY

Pro tip: peel ginger with a spoon; it glides over the bumpy surface better than a knife can.

Start to Finish 45 minutes (10 minutes active)
Servings 4

1	**pound boneless, skinless chicken breast, cut into bite-size pieces**
2	**tablespoons rice vinegar**
1	**tablespoon soy sauce**
2	**teaspoons minced fresh ginger**
1	**garlic clove, minced**
¾	**teaspoon kosher salt**
½	**teaspoon freshly ground black pepper**
	White rice
2	**large eggs, beaten**
1	**cup cornstarch**
	Stir-fry sauce of your choice
	Cooked white rice, bean sprouts, scallions, cilantro sprigs and matchstick carrots
	Toasted and black sesame seeds

1 In a medium bowl, combine chicken, soy sauce, vinegar, ginger, garlic, salt and pepper, tossing to coat. Let marinate for 20 minutes.
2 Preheat air fryer to 400 F.
3 Line air fryer basket or tray with parchment.
4 In a small bowl, beat eggs. In a shallow bowl, add cornstarch.
5 Remove chicken from marinade; discard. Dip chicken in beaten eggs, then dredge in cornstarch.
6 Spray chicken with cooking spray. Cook for 8 to 10 minutes, flip, spray again, and cook for 7 minutes more.
7 Remove from fryer; toss with stir-fry sauce. Serve over rice and top with bean sprouts, scallions, cilantro sprigs and carrots; garnish with sesame seeds.

RANCH-CRUSTED CHICKEN BREASTS

EASY | FAMILY FAVORITE | KID-FRIENDLY

A coating of ranch dressing helps the breading adhere to the chicken.

Start to Finish 20 minutes (5 minutes active)
Servings 4

	Vegetable cooking spray
¾	**cup ranch dressing**
½	**cup Italian breadcrumbs**
4	**boneless, skinless chicken breasts**
	Oregano sprigs

1 Preheat air fryer to 350 F.
2 Spray basket or tray with vegetable cooking spray.
3 In a shallow bowl, pour ranch dressing. In another shallow bowl, place breadcrumbs.
4 Dip each chicken breast in dressing, then dredge in breadcrumbs.
5 Place chicken in prepared basket or tray. Spray with vegetable cooking spray.
6 Cook for 8 minutes, then flip and cook for an additional 7 minutes.
7 Garnish with oregano sprigs.

HERBED BUTTER TURKEY BREAST

EASY | PARTY-WORTHY

Fresh herbs elevate this turkey into a dish you could proudly serve to guests.

Start to Finish 1 hour 30 minutes (15 minutes active)
Servings 4

	Vegetable cooking spray
2	**tablespoons butter, softened**
2	**pounds bone-in, skin-on turkey breast half**
1	**teaspoon kosher salt**
1	**teaspoon chopped fresh thyme leaves**
1	**teaspoon chopped fresh sage leaves**
½	**teaspoon ground black pepper**
	Thyme sprigs and sage leaves

1 Preheat air fryer to 325 F.
2 Cut 8-inch round of parchment paper and place in bottom of air fryer basket or tray. Spray with vegetable cooking spray.
3 Pat turkey dry. Rub softened butter on all surfaces. Sprinkle with salt, thyme, sage and pepper. Place skin side up in basket or tray.
4 Cook 30 minutes. Using tongs, carefully turn turkey over. Cook 30 minutes more or until internal temperature is at least 165 F.
5 Remove from basket; let stand 10 minutes before slicing. Garnish as desired.

Ranch-Crusted
Chicken Breasts

Cook's Notes

You don't need pan drippings to make gravy! Finely chop half an onion; saute it in ½ stick of butter. Mince a clove or two of garlic and add to the pot. Stir in ¼ cup of flour and some chopped herbs, then add 2 cups of broth. Bring to a boil, then simmer until thickened.

Cook's Notes

Leftover cutlets? Make chicken Parmesan heroes. Brush the cut surfaces of 6-inch hero rolls with olive oil; broil for 2 minutes. Warm up the cutlets and melt more cheese on them. Spoon warm sauce on bottom rolls, top with chicken, more sauce and top half of rolls.

Chicken Parmesan Over Spaghetti

CHICKEN PARMESAN OVER SPAGHETTI

CLASSIC | EASY | FAMILY FAVORITE

Cutlets cook up super moist and tender in the air fryer.

Start to Finish 25 minutes (10 minutes active)
Servings 4

4	**chicken cutlets**
½	**teaspoon kosher salt**
¼	**teaspoon ground black pepper**
1	**large egg**
½	**cup Italian breadcrumbs**
¼	**cup grated Parmesan cheese**
1	**teaspoon garlic powder**
1	**pound spaghetti**
1	**cup marinara sauce, plus more for serving**
½	**cup shredded mozzarella cheese**
	Red pepper flakes, grated Parmesan cheese, oregano leaves, basil leaves, optional

1 Preheat air fryer to 360 F.
2 Spray basket or tray with cooking spray.
3 Place chicken on a parchment-lined baking sheet. Sprinkle both sides with salt and pepper.
4 In a shallow bowl, beat egg. In a second shallow bowl, combine breadcrumbs, Parmesan and garlic powder. Dip cutlets in egg, then in breadcrumb mixture, pressing to coat.
5 Spray each cutlet with cooking spray and place in basket or tray.
6 Cook for 6 minutes, flip and cook an additional 3 minutes.
7 Meanwhile, in a large pot filled with salted water, cook spaghetti according to package directions.
8 Top each cutlet with ¼ cup marinara sauce and mozzarella; cook an additional 3 minutes.
9 Drain spaghetti; place on serving platter. Top with cutlets and serve with additional marinara on the side; garnish as desired.

Chicken Fried Rice

CHICKEN FRIED RICE

EASY | FAMILY FAVORITE

What a delicious way to use up leftover chicken (and rice)! Plus, the air fryer takes the "stir" out of "stir-fry."

Start to Finish 21 minutes (5 minute active)
Servings 2

2	**tablespoons soy sauce**
2	**teaspoons Sriracha**
2	**cups cold cooked rice**
1	**cup chopped, cooked chicken**
1	**tablespoon sesame oil**
1	**tablespoon water**
½	**teaspoon salt**
¼	**teaspoon ground black pepper**
1	**large egg, beaten**
½	**cup chopped red bell pepper**
1	**cup frozen peas and carrots, thawed**
	Red pepper flakes, sliced scallions, optional

1 Preheat air fryer to 350 F.
2 In a small bowl, whisk soy sauce and Sriracha together; set aside.
3 In a large bowl, combine rice, chopped chicken, sesame oil, water, salt and pepper; stir until evenly combined. Transfer mixture to a 7-inch round metal cake pan or air fryer insert. Place pan into air fryer basket or tray.
4 Cook for 10 minutes, stirring halfway through cook time. Pour egg over rice mixture. Cook until egg is set, about 4 minutes.
5 Stir in bell pepper, peas and carrots, breaking up egg. Cook for 2 minutes more.
6 Serve with reserved sauce and garnish as desired.

STICKY CHICKEN THIGHS

CLASSIC | FAMILY FAVORITE

Brown sugar and ginger make a perfect sweet and spicy pair.

Start to Finish 1 hour 35 minutes (35 minutes active)
Servings 4

	Vegetable cooking spray
⅓	**cup soy sauce**
3	**tablespoons brown sugar**
½	**teaspoon ginger paste**
½	**teaspoon garlic powder**
¼	**teaspoon ground black pepper**
1½	**pounds boneless, skinless chicken thighs**
	Chopped scallions, sesame seeds, optional

1 Preheat air fryer to 350 F.
2 Spray basket or tray with cooking spray.
3 In a small bowl, whisk together soy sauce, brown sugar, ginger paste, garlic powder and pepper.
4 Pour marinade into a large zip-close bag; add chicken. Seal and shake to coat. Place in refrigerator to marinate for 1 hour. Drain chicken and discard marinade.
5 Cook chicken for 20 to 25 minutes until nicely browned.
6 Garnish as desired.

Spicy Chicken Thighs

BUTTERMILK FRIED CHICKEN

COMFORT FOOD | KID-FRIENDLY

Simple and basic—but far from boring!

Start to Finish 2 hours (15 minutes active)
Servings 4

1	**cup buttermilk**
¼	**cup hot sauce**
1	**teaspoon paprika**
1	**teaspoon garlic powder**
2	**teaspoons salt, divided**
1½	**teaspoons ground black pepper, divided**
2	**pounds chicken pieces**
	Vegetable cooking spray
1	**cup all-purpose flour**
½	**cup cornstarch**
	Chopped parsley

1 In a large bowl, combine buttermilk, hot sauce, paprika, garlic powder, 1 teaspoon salt and ½ teaspoon pepper. Add chicken pieces; mix to combine. Cover and marinate 1 hour or up to 24 hours.
2 Preheat air fryer to 375 F.
3 Spray basket or tray with cooking spray.
4 In a medium shallow bowl, mix flour, cornstarch and remaining salt and pepper.
5 Dredge each piece of chicken in flour mixture; press on additional flour mixture to form thick crust.
6 Arrange pieces in a single layer in basket or tray (you may need to work in batches). Spray with cooking spray.
7 Cook for 15 minutes; flip and spray other side with cooking spray. Cook for 15 minutes longer. Garnish with chopped parsley.

SPICY CHICKEN THIGHS

CLASSIC | COMFORT FOOD | EASY

A touch of pepper in the marinade brings the heat!

Start to Finish 24 hours 40 minutes (20 minutes active)
Servings 4

	Vegetable cooking spray
2	**cups whole buttermilk**
1	**teaspoon paprika**
½	**teaspoon cayenne pepper**
½	**teaspoon ground black pepper**
4	**boneless, skinless chicken thighs**
1	**cup all-purpose flour**
2	**large eggs**
2	**tablespoons water**
2	**cups panko breadcrumbs**
½	**teaspoon kosher salt**
2	**teaspoons hot sauce**
	Sliced jalapeño and red pepper flakes, optional

1 In a large bowl, combine buttermilk, paprika, cayenne pepper and black pepper. Add chicken thighs; turn to coat. Cover; marinate in refrigerator overnight.
2 Preheat air fryer to 400 F.
3 Spray basket or tray with cooking spray.
4 In a shallow dish, place flour. In a second shallow dish, whisk together eggs and water. In a third shallow dish, place breadcrumbs.
5 Remove chicken from marinade; discard. Sprinkle chicken with salt. Dredge in flour, shaking off excess. Dip in egg mixture, then roll in breadcrumbs, pressing to adhere. Place chicken in basket or tray; cook for 16 minutes, flipping halfway through.
6 Drizzle with hot sauce to serve; garnish as desired.

TURKEY FETA BURGER

CLASSIC | COMFORT FOOD | EASY

A feta-and-spinach topping makes these burgers unique.

Start to Finish 25 minutes (10 minutes active)
Servings 2

8	**ounces ground turkey breast**
1½	**tablespoons olive oil**
2	**teaspoons chopped fresh oregano**
1	**teaspoon minced garlic**
½	**teaspoon crushed red pepper**
¼	**teaspoon kosher salt**
½	**cup baby spinach leaves**
¼	**cup thinly sliced red onion**
½	**tablespoon red wine vinegar**
¼	**cup crumbled feta cheese**
2	**whole-wheat burger buns**

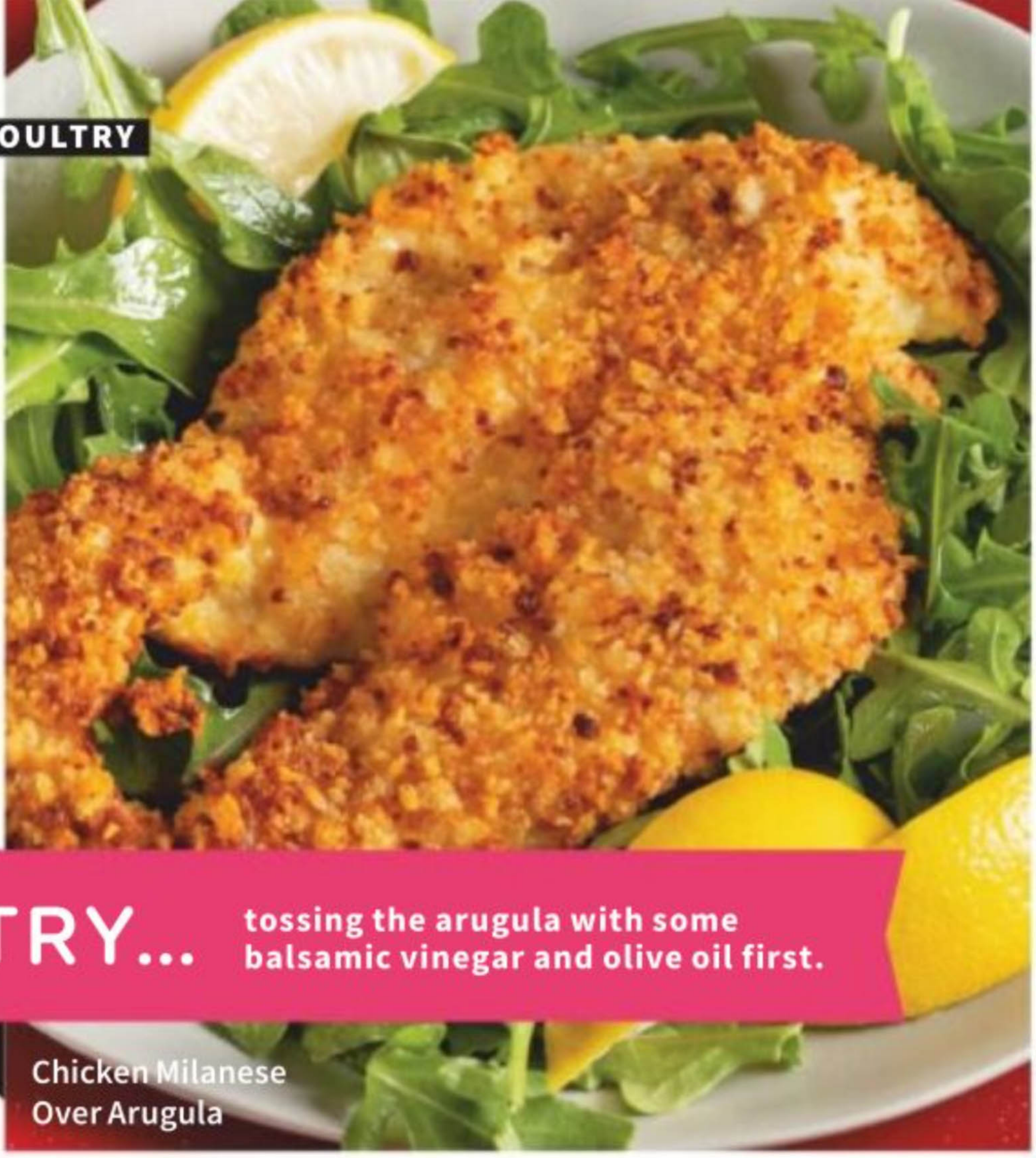
1 Preheat air fryer to 360 F.
2 Spray basket or tray with cooking spray.
3 In a large bowl, mix turkey, oil, oregano, garlic, pepper and salt.
4 Form mixture into 2 (½-inch-thick) patties. Place in basket or tray; cook for 15 minutes, flipping halfway through.
5 In a small bowl, toss spinach, onion, vinegar and feta. Place burgers on bottom buns. Top with spinach mixture and buns tops.

Cook's Notes

Many recipes call for poultry to be marinated in buttermilk. That's because buttermilk is acidic, so it breaks down proteins and makes the cooked chicken or turkey much more tender and moist. If you have time, aim for a 24-hour marination period.

HAND-PRESS A SECOND LAYER OF FLOUR MIXTURE ONTO EACH PIECE OF CHICKEN FOR A SUPER-THICK AND CRUNCHY COATING.

Buttermilk Fried Chicken



TRY... tossing the arugula with some balsamic vinegar and olive oil first.

Chicken Milanese Over Arugula

TURKEY BREAST WITH PEPPERED GRAVY

CLASSIC | COMFORT FOOD | FAMILY FAVORITE

If you're surprised to see soy sauce in this recipe, don't be! It gives a tremendous umami kick to the turkey.

Start to Finish 1 hour (5 minutes active)
Servings 6

	Vegetable cooking spray
4	**pounds boneless turkey breast**
2	**tablespoons olive oil**
1½	**teaspoons kosher salt, divided**
½	**teaspoon garlic salt**
½	**teaspoon onion powder**
¼	**teaspoon cracked black pepper**
2	**tablespoons butter**
2	**tablespoons all-purpose flour**
1	**tablespoon soy sauce**
1	**cup milk**
1	**cup chicken stock**
½	**cup turkey drippings**
½	**teaspoon ground black pepper**
	Chopped parsley

1 Preheat air fryer to 350 F.
2 Spray basket or tray with cooking spray.
3 Rub both sides of turkey with olive oil and sprinkle with 1 teaspoon salt, garlic salt, onion powder and cracked black pepper. Place in basket or tray.
4 Cook for 25 minutes, then use tongs to flip turkey; cook for an additional 20 minutes. Remove from basket and place on cutting board. Cover with foil; let rest for 10 minutes before slicing. Reserve ½ cup drippings from air fryer for gravy.
5 While turkey rests, make the gravy. In a saucepan over medium-high heat, melt butter; stir in flour, whisking vigorously until a smooth paste forms.
6 Slowly stir in soy sauce, milk, broth, turkey drippings, remaining salt and ground black pepper. Whisk until no lumps remain.
7 Cook, stirring until gravy comes to a slow boil, then reduce heat to low and cook until gravy thickens, about 5 minutes.
8 Serve turkey with gravy and garnish with chopped parsley.

CHICKEN MILANESE OVER ARUGULA

CLASSIC | PARTY-WORTHY

The slight natural spiciness of the arugula nicely balances the crust on the chicken.

Start to Finish 30 minutes (15 minutes active)
Servings 6

	Vegetable cooking spray
1½	**pounds boneless, skinless chicken cutlets**
⅓	**cup all-purpose flour**
1	**teaspoon kosher salt, divided**
½	**teaspoon ground black pepper, divided**
2	**large eggs**
1	**teaspoon water**
1¼	**cups panko breadcrumbs**
¼	**cup grated Parmigiano Reggiano cheese**
	Arugula, lemon wedges

1 Preheat air fryer to 400 F.
2 Spray basket or tray with cooking spray.
3 In a shallow bowl, place flour, ½ teaspoon salt and ¼ teaspoon pepper. In another shallow bowl, beat eggs, water and remaining salt and pepper. In a third shallow bowl, mix breadcrumbs and cheese.
4 Dredge each cutlet in flour, then dip in egg mixture, then dip in breadcrumb mixture, gently pressing into cutlet to adhere.
5 Spray cutlets on both sides with cooking spray.
6 Cook for 13 to 15 minutes, flipping halfway through, until chicken is cooked through and breading is crispy and browned.
7 Serve cutlets over arugula with lemon wedges on the side.

Turkey Breast
With Peppered Gravy

SEE PG. 70

Coconut Shrimp With Mango Chutney

THIS COCONUT, MANGO AND GINGER CHUTNEY LENDS THESE SHRIMP A TROPICAL FLAVOR.

FABULOUS SEAFOOD

FISH, SHRIMP, OYSTERS AND CRAB ARE ALWAYS A TREAT. HERE, YOU'LL FIND FUN WAYS TO PREPARE THEM IN THE AIR FRYER, WHETHER WITH AN ASIAN GLAZE, FRIED TO CRUNCHY PERFECTION OR IN A TRADITIONAL SOUTHERN BOIL.

COCONUT SHRIMP WITH MANGO CHUTNEY

CLASSIC | EASY | KID-FRIENDLY

Ginger and lime juice temper the chutney's sweetness in this shrimp preparation.

Start to Finish 40 minutes (30 minutes active)
Servings 6

	Vegetable cooking spray
1	**cup cubed mango, divided**
2	**tablespoons lime juice**
1	**teaspoon minced fresh ginger**
1	**teaspoon kosher salt, divided**
2	**tablespoons chopped mint**
1	**jalapeño pepper, seeded and minced**
1	**tablespoon water**
18	**large raw shrimp, peeled and deveined, butterflied with tails intact**
3	**tablespoons cornstarch**
2	**eggs**
⅓	**cup unsweetened flaked coconut**
⅓	**cup panko breadcrumbs**
	Vegetable cooking spray
	Lime wedges

1 Preheat air fryer to 400 F.
2 In a blender or food processor, place ½ cup mango with lime juice, ginger and ¼ teaspoon salt; process until smooth. Pour into bowl; stir in remaining mango, mint, jalapeño and water. Divide among 6 small bowls; set aside.
3 In a shallow bowl, place cornstarch. In another shallow bowl, beat eggs. In a third shallow bowl, mix coconut, breadcrumbs and remaining salt.
4 Dredge each shrimp in cornstarch, shaking off excess, then dip into egg, allowing excess to drip off. Press coconut mixture onto all surfaces of each shrimp. Spray shrimp with cooking spray.
5 Place shrimp in basket or tray of air fryer (you may need to work in batches); cook for 3 minutes, then flip and cook an additional 5 minutes or until shrimp are golden.
6 Serve with mango chutney; garnish with lime wedges.

FISH TACOS

CLASSIC | FAMILY FAVORITE

The simple toppings on these tacos let the fresh flavors shine.

Start to Finish 35 minutes (20 minutes active)
Servings 6

3	**tablespoons sour cream**
2	**tablespoon mayonnaise**
1	**teaspoon minced garlic**
1	**teaspoon lime juice**
¼	**teaspoon sea salt**
2	**cups shredded green cabbage**
⅓	**cup thinly sliced red onion**
3	**tablespoons taco seasoning**
1	**egg**
1	**tablespoon water**
1	**cup plain breadcrumbs**
1	**pound cod fillets, cut into 1-inch pieces**
6	**flour tortillas**
	Toppings: guacamole, thinly sliced radishes, cilantro sprigs, lime wedges

1 Preheat air fryer to 350 F.
2 Line basket or rack of air fryer with parchment.
3 In medium bowl, mix sour cream, mayonnaise, garlic, lime juice and salt. Add cabbage and red onion; toss to coat. Cover and refrigerate cabbage mixture until ready to serve.
4 In shallow dish, place taco seasoning. In another shallow dish, beat egg and water. In a third shallow dish, place breadcrumbs.
5 Coat fish with taco seasoning mix; dip into egg mixture, then coat with breadcrumbs, pressing to adhere.
6 Place fish in basket or rack, leaving space between pieces. Cook 8 minutes. Turn fish; cook 6 minutes longer or until fish flakes easily with fork.
7 Meanwhile, char tortillas: On a gas stove with heat set at medium, place a tortilla directly on grate for a few seconds. Use tongs to flip tortilla and char other side.
8 Divide cabbage mixture among charred tortillas. Top with fish, and add desired toppings.

SALMON CROQUETTES

CLASSIC | FAMILY FAVORITE

These crispy croquettes pair well with some steamed rice and a green salad.

Start to Finish 25 minutes (15 minutes active)
Servings 2

	Vegetable cooking spray
2	**(7.5-ounce) cans pink salmon, drained**
1	**large egg**
½	**cup panko breadcrumbs**
2	**tablespoons chopped fresh dill**
2	**tablespoons mayonnaise**
2	**teaspoons Dijon mustard**
¼	**teaspoon ground pepper**
	Tartar sauce, lemon wedges, dill sprigs

1 Preheat air fryer to 400 F.
2 Spray basket or tray of air fryer with vegetable cooking spray.
3 In a medium bowl, mix salmon, egg, breadcrumbs, fresh dill, mayonnaise, Dijon mustard and pepper; stir gently to combine.
4 Use your hands to shape mixture into four 3-inch cakes.
5 Spray cakes with cooking spray; place in basket or tray.
6 Cook for 10 to 12 minutes or until browned.
7 Serve with tartar sauce, lemon wedges and a sprinkle of dill sprigs.

Cook's Notes

We used cod in these tacos, but you can use another fish if you prefer. When substituting fish in a recipe, opt for a type that's similar in texture and flavor profile (mild or with a strong flavor). Some good cod substitutes: mahi mahi, sea bass and grouper.

Fish Tacos

MALT VINEGAR IS MADE FROM ALE AND IS THE CLASSIC ACCOMPANIMENT TO FISH AND CHIPS.

Fish and Chips With Malt Vinegar

SALMON FILLETS WITH LEMON-DILL SAUCE

CLASSIC | PARTY-WORTHY

If you're pressed for time, you'll find lemon-dill sauce in most supermarkets.

Start to Finish 25 minutes (15 minutes active)
Servings 2

¾	**cup white wine**
3	**tablespoons finely chopped shallots**
2	**tablespoons fresh lemon juice**
1	**stick unsalted butter**
2	**tablespoons plus 2 teaspoons chopped fresh dill, divided**
2	**(6-ounce) salmon fillets**
2	**tablespoons melted butter**
¼	**teaspoon sea salt**
¼	**teaspoon ground black pepper**
	Vegetable cooking spray
	Lemon slices, optional

1 Make the lemon-dill sauce: In a medium saucepan over medium-high heat, add wine, shallots and lemon juice; bring to a boil, continuing to cook until the mixture reduces to about ¼ cup, about 8 minutes. Turn heat to low; add in unsalted butter, 1 tablespoon at a time, constantly whisking to melt. When all butter is incorporated, remove from heat; stir in 2 tablespoons dill.

2 Preheat air fryer to 400 F.

3 Brush salmon with melted butter; sprinkle with sea salt, pepper and 2 teaspoons dill.

4 Spray air fryer basket or tray with cooking spray; place fillets, skin side down, in basket or tray.

5 Cook for 6 to 8 minutes or until desired degree of doneness. Serve immediately with warm lemon-dill sauce; garnish as desired.

CRAB CLAWS WITH AIOLI

EASY | FAMILY FAVORITE | PARTY-WORTHY

You can find frozen crab claws in many big-box stores. Most of the shell is removed—except along one pincer, which makes a great handle for dipping these delectable treats into tasty aioli.

Start to Finish 25 minutes (10 minutes active)
Servings 4

⅓	**cup all-purpose flour**
1	**egg**
½	**cup panko breadcrumbs**
24	**cooked blue crab claws**
	Vegetable cooking spray
	Aioli (purchase pre-made, or mix up your own.)
	Sliced scallions

1 Preheat air fryer to 400 F.
2 In one shallow bowl, place flour. In a small bowl, beat egg. In another shallow bowl, place breadcrumbs.
3 Roll claws in flour. Dip each in egg, then roll in breadcrumbs.
4 Arrange coated claws in air fryer basket or tray. Spray with vegetable cooking spray.
5 Cook for 13 to 15 minutes or until golden brown. Serve with aioli; garnish with scallions.

FISH AND CHIPS WITH MALT VINEGAR

CLASSIC | EASY | FAMILY FAVORITE

The crunchy coating on the cod will have everyone digging in.

Start to Finish 30 minutes (10 minutes active)
Servings 2

- **1 pound cod, cut into 4 pieces**
- **½ teaspoon kosher salt**
- **½ teaspoon ground black pepper**
- **½ cup all-purpose flour**
- **1 egg**
- **2 cups plain panko breadcrumbs**
- **1 teaspoon seafood seasoning (like Old Bay)**
- **Malt vinegar, lemon wedges, parsley leaves, optional**

1 Preheat air fryer to 400 F.
2 Pat fish dry with paper towels; season on both sides with salt and pepper.
3 In a shallow bowl, add flour. In a second bowl, beat egg. In a third bowl, mix breadcrumbs and seafood seasoning.
4 Coat fish in flour, then in egg, and finally in panko, pressing to adhere.
5 Place fish in basket or tray of air fryer and cook for 10 to 12 minutes, flipping halfway through, or until golden.
6 Serve with malt vinegar and french fries on the side. Garnish with lemon wedges and parsley leaves, if desired.

SHRIMP FAJITAS

EASY | FAMILY FAVORITE | PARTY-WORTHY

You don't have to wait till you're at your favorite Mexican restaurant to enjoy this sizzling treat.

Start to Finish 30 minutes (10 minutes active)
Servings 4

- **1 red bell pepper, sliced into thin strips**
- **1 green bell pepper, sliced into thin strips**
- **1 red onion, sliced into thin strips**
- **1 (1.12-ounce) package fajita seasoning mix, divided**
- **1 pound raw medium shrimp, peeled and deveined**
- **4 tablespoons olive oil, divided**
- **4 (10-inch) flour tortillas, charred (see Fish Tacos, page 74, for how-to)**
- **Sour cream, guacamole, salsa, cilantro, optional**

1 Preheat air fryer to 400 F.
2 In a large bowl, mix pepper and onion strips; sprinkle with half of fajita seasoning. Drizzle with 2 tablespoons oil; stir to combine.
3 In another large bowl, combine shrimp and remaining fajita seasoning. Drizzle with remaining olive oil; stir to combine.
4 Place vegetables in basket or rack of air fryer and cook for 12 minutes, shaking halfway through. Transfer mixture to a bowl.
5 Place shrimp in basket or rack of air fryer and cook for 5 minutes. Flip and cook for additional 3 minutes. Divide vegetables among tortillas and top with shrimp.
6 Serve with toppings, if desired.

Crab Claws With Aioli

GARLICKY AIOLI IS A DELECTABLE DIP FOR THESE CRAB CLAWS.

TRY... serving these as an elegant first course for a dinner party.

Mini Crabcakes

OLD BAY SHRIMP BOIL

CLASSIC | FAMILY FAVORITE | PARTY-WORTHY

With shrimp, sausage, corn and potatoes, there's something here for everyone.

Start to Finish 1 hour 5 minutes (20 minutes active)
Servings 4

- **1 pound baby red potatoes, halved**
- **1 (16-ounce) package andouille sausage, sliced diagonally**
- **2 ears corn, cut into 2-inch pieces**
- **4 tablespoons olive oil, divided**
- **3 teaspoons Old Bay seasoning, divided**
- **1 pound large raw red shrimp, peeled and deveined, tails on**
- **Lemon wedges, fresh bay leaves**

1 Preheat air fryer to 400 F.
2 In a large bowl, add potatoes, sausage, corn, 3 tablespoons olive oil and 2 teaspoons Old Bay; toss to coat.
3 In a separate bowl, add shrimp, remaining olive oil and remaining Old Bay; toss to coat.
4 Place half of potato mixture in basket or tray of air fryer. Cook for 10 minutes. Stir and cook for another 5 minutes. Add half of shrimp mixture and cook 5 more minutes or until potatoes are tender, sausage is cooked through, and shrimp are bright red.
5 Place in large pan; repeat with remaining food. Serve with lemon wedges and bay leaves.

PANKO BREADED SCALLOPS

CLASSIC | COMFORT FOOD | FAMILY FAVORITE

A mix of panko and potato flakes keeps the scallops juicy.

Start to Finish 25 minutes (10 minutes active)
Servings 2

- **3 tablespoons all-purpose flour**
- **1 large egg**
- **⅓ cup potato flakes**
- **⅓ cup seasoned panko breadcrumbs**
- **⅛ teaspoon salt**
- **⅛ teaspoon ground black pepper**
- **12 large sea scallops (about 1 pound)**
- **Vegetable cooking spray**
- **Lime wedges, cracked black pepper**

1 Preheat air fryer to 400 F.
2 Lightly grease basket or tray of air fryer.
3 In a shallow bowl, place flour. In a second bowl, lightly beat egg. In a third bowl, toss potato flakes, breadcrumbs, salt and pepper.
4 Toss scallops with flour to coat. Dip in egg, then in potato mixture, patting to adhere.
5 Arrange scallops in basket or tray; spray with cooking spray.
6 Cook for 3 to 5 minutes or until golden brown. Turn and cook another 3 to 4 minutes or until golden and scallops are opaque.
7 Garnish with lime wedges and sprinkle with additional pepper.

MINI CRABCAKES

CLASSIC | PARTY-WORTHY

Try these with sauteed greens and roasted potatoes.

Start to Finish 20 minutes (10 minutes active)
Servings 2

- **¼ cup chopped green bell pepper**
- **2 scallions, sliced**
- **2 tablespoons mayonnaise**
- **2 tablespoons breadcrumbs**
- **1 tablespoon Dijon mustard**
- **1 teaspoon seafood seasoning (like Old Bay)**
- **8 ounces lump crabmeat**
- **Vegetable cooking spray**
- **Lemon slices, chopped parsley, optional**

1 Preheat air fryer to 370 F.
2 In a medium bowl, mix green bell pepper, scallions, mayonnaise, breadcrumbs, mustard and seafood seasoning until combined. Fold in crabmeat.
3 Gently form mixture into 4 small cakes. Spray cakes with cooking spray.
4 Place cakes in air fryer basket or tray and cook for 10 minutes, flipping halfway through.
5 Serve with lemon slices and chopped parsley, if desired.

Old Bay
Shrimp Boil

Cook's Notes

The shrimp boil, with shrimp, corn, potatoes and sausage, originated along the South Carolina and Georgia coasts. It's less spicy than the New Orleans version, which adds cayenne and crawfish. Feel free to adapt this recipe to make it New Orleans style!

THANKS TO THE AIR FRYER, YOU CAN COOK UP INDIVIDUAL PORTIONS AS A SIDE DISH.

SEE PG. 78

Eggplant Parmesan

TASTY VEGGIES & SIDES

THE QUANDARY: WHAT TO SERVE WITH YOUR SCRUMPTIOUS MAIN COURSE? YOU CAN OPT FOR SOMETHING TO COMPLEMENT THE DISH, OR GO FOR A CONTRAST IN FLAVOR AND TEXTURE. EITHER WAY, THESE RECIPES AND YOUR AIR FRYER GUARANTEE THE COMBINATION WILL BE SPECTACULAR.

BALSAMIC HONEY GLAZED RAINBOW CARROTS

CLASSIC | FAMILY FAVORITE

The glaze plays up the natural sweetness of carrots.

Start to Finish 15 minutes (5 minutes active)
Servings 4

- **1 pound rainbow carrots, halved lengthwise**
- **3 tablespoons olive oil**
- **2 tablespoons balsamic vinegar**
- **1 tablespoon honey**
- **1 teaspoon salt**
- **½ teaspoon ground black pepper**
- **Chopped parsley**

1 Preheat air fryer to 400 F.
2 In a large bowl, add carrots, olive oil, vinegar, honey, salt and pepper; toss well to coat.
3 Place carrots in air fryer basket or tray.
4 Cook for 5 minutes; flip and cook another 5 minutes.
5 Garnish with chopped parsley.

EGGPLANT PARMESAN

CLASSIC | EASY | PARTY-WORTHY

Now you can serve an individual portion of eggplant parm for a starter, side or snack.

Start to Finish 35 minutes (15 minutes active)
Servings 8

- **¼ cup flour**
- **2 eggs**
- **½ cup Italian breadcrumbs**
- **¼ cup grated Parmesan cheese**
- **1 teaspoon Italian seasoning**
- **1 teaspoon salt**
- **½ teaspoon garlic powder**
- **½ teaspoon ground black pepper**
- **1 medium eggplant, sliced into 8 (½-inch-thick) rounds**
- **1 cup marinara sauce**
- **8 slices fresh mozzarella cheese**
- **Chopped parsley, basil leaves, optional**

1 Preheat air fryer to 375 F.
2 In a small bowl, place flour. In another small bowl, beat eggs. In a third bowl, combine breadcrumbs, Parmesan cheese, Italian seasoning, salt, garlic powder and pepper.
3 Dip eggplant rounds first in flour, then in beaten eggs, then in breadcrumb mixture.
4 Place eggplant rounds in air fryer basket or tray (you may need to work in batches). Cook for 10 minutes, flip and cook for another 5 minutes.
5 Top each cooked round with marinara sauce and 1 slice mozzarella cheese. Place back in basket or rack and cook until cheese has started to melt, 1 to 2 minutes.
6 Place on individual serving plates; garnish with chopped parsley and basil leaves, if desired.

LOADED POTATO SKINS

CLASSIC | EASY | KID-FRIENDLY

These are always a crowd-pleasing dish, and they're a fun change from fries alongside a burger.

Start to Finish 15 minutes (10 minutes active)
Servings 8

- **Vegetable cooking spray**
- **4 small russet potatoes, baked**
- **½ cup shredded cheddar cheese**
- **½ cup sour cream**
- **3 strips cooked bacon, crumbled**
- **1 scallion, sliced**
- **Salsa, optional**

1 Preheat air fryer to 320 F.
2 Spray air fryer basket or tray with vegetable cooking spray.
3 Cut potatoes in half lengthwise. Scoop out most of the flesh, leaving just enough for skin to hold its shape.
4 Place skins in air fryer basket or tray.
5 Sprinkle cheese evenly over skins and bake for 4 to 6 minutes, or until cheese is melted.
6 Remove from air fryer; top each skin with sour cream, bacon and scallions. Serve with salsa, if desired.

MELTING POTATOES

COMFORT FOOD | FAMILY FAVORITE

These are golden and crisp on the outside, soft and melted on the inside.

Start to Finish 20 minutes (5 minutes active)
Servings 2

- **2 small russet potatoes, cut into ½-inch-thick slices**
- **1 teaspoon olive oil**
- **1 teaspoon butter, melted**
- **1 teaspoon chopped fresh thyme**
- **1 teaspoon chopped fresh rosemary**
- **¼ teaspoon paprika**
- **¼ teaspoon garlic powder**
- **1 teaspoon salt**
- **½ teaspoon ground black pepper**
- **Ketchup**

1 Preheat air fryer to 380 F.
2 In a large bowl, toss potatoes with olive oil, melted butter, thyme, rosemary, paprika, garlic powder, salt and pepper.
3 Place potatoes in basket or rack of air fryer, without overcrowding them. Cook for 8 minutes, flip and cook for an additional 7 minutes or until browned. Serve with ketchup.

Cook's Notes

The different colors of carrots vary slightly in taste, but once cooked they all taste similar. Orange carrots get their color from the antioxidant beta-carotene, while purple ones get theirs from the antioxidant anthocyanin. Good —and good for you!

THEY'RE NOT JUST BEAUTIFUL— THEY'RE PACKED WITH NUTRIENTS, TOO!

Balsamic Honey Glazed Rainbow Carrots

Cook's Notes

Cheese curds are made with raw milk, so they need to be aged for at least 60 days to be sold in the United States. (Poutine is usually made with fresh, unaged cheese curds in Canada.) Fresh mozzarella pearls are a good substitute.

Poutine

TERIYAKI BRUSSELS SPROUTS

EASY | FAMILY FAVORITE

The sweetness of teriyaki sauce might change the minds of Brussels sprout naysayers.

Start to Finish 15 minutes (5 minutes active)
Servings 4

- **¾ cup teriyaki sauce**
- **¼ cup water**
- **1 tablespoon hoisin sauce**
- **2 cups Brussels sprouts, trimmed and halved**
- **Red pepper flakes**

1 Preheat air fryer to 400°F.
2 In a large bowl, mix teriyaki sauce, water and hoisin sauce; add sprouts and toss to coat.
3 Place sprouts in basket or tray of air fryer and cook for 10 minutes, stirring occasionally.
4 Sprinkle with red pepper flakes and serve immediately.

TERIYAKI BRUSSELS SPROUTS

SPRINKLE ON THE RED PEPPER FLAKES JUST BEFORE YOU SERVE.

ROSEMARY FINGERLING POTATOES

COMFORT FOOD | EASY | FAMILY FAVORITE

Fingerlings get nicely crisped edges in the air fryer.

Start to Finish 40 minutes (15 minutes active)
Servings 4 to 6

- **1½ pounds fingerling potatoes, halved**
- **1 tablespoon olive oil**
- **1 tablespoon lemon zest**
- **1 tablespoon chopped, rosemary**
- **¼ cup grated Parmesan cheese**
- **½ teaspoon kosher salt**
- **¼ teaspoon ground black pepper**
- **Rosemary sprigs, optional**

1 Preheat air fryer to 400°F.
2 Place potatoes in a 1-gallon zip-close bag. Add olive oil, lemon zest, rosemary, Parmesan cheese, salt and pepper to bag. Seal bag; shake to evenly coat potatoes.
3 Place potatoes in air fryer basket or tray and cook for 25 minutes, or until potatoes are crispy.
4 Garnish with rosemary sprigs, if desired.

POUTINE

CLASSIC | FAMILY FAVORITE | KID-FRIENDLY

This Canadian classic is usually topped with gravy, but it's just as delicious without it.

Start to Finish 1 hour 35 minutes (40 minutes active)
Servings 4

- **2 Idaho potatoes, scrubbed and cut into ½-inch-thick sticks**
- **1 tablespoon vegetable oil**
- **2 tablespoons butter**
- **¼ cup minced onion**
- **1 clove garlic, chopped**
- **¼ teaspoon dried thyme**
- **3 tablespoons all-purpose flour**
- **1 teaspoon tomato paste**
- **1½ cups beef broth**
- **½ teaspoon kosher salt**
- **½ teaspoon ground black pepper**
- **1 teaspoon Worcestershire sauce**
- **½ cup cheese curds or fresh mozzarella pearls**
- **Chopped parsley, thyme sprigs, optional**

1 Preheat air fryer to 400 F.
2 Place potatoes in a large bowl. Cover with cold water and soak for about 20 minutes. Dry well with paper towels.
3 In a large bowl, toss potatoes with oil; place in air fryer basket or rack. Cook for 15 to 20 minutes, shaking basket a few times during cooking.
4 Meanwhile, make gravy: In a small saucepan over medium heat, melt butter. Add onion, garlic and thyme; cook for 5 minutes. Whisk in flour and tomato paste; cook for an additional 4 minutes.
5 Whisk in beef broth; bring mixture to a boil to thicken. Add salt, pepper and Worcestershire sauce.
6 Top hot fries with cheese curds; pour gravy over the top. Garnish with chopped parsley and thyme sprigs, if desired.

TRY... cutting the sweet potatoes into wedges to serve with a steak.

SWEET POTATO FRIES WITH SRIRACHA MAYO

EASY | FAMILY FAVORITE

The irresistible combo of sweet and spicy makes these fries a hit.

Start to Finish 20 minutes
(10 minutes active)
Servings 4

For the Sriracha mayonnaise:

½ cup mayonnaise
1 clove garlic, finely grated
1 tablespoon lemon juice
4 teaspoons Sriracha (or more to taste)

For the sweet potato fries:

1 large sweet potato, peeled and cut into ½-inch sticks
1 tablespoon olive oil
1 teaspoon garlic salt
½ teaspoon pumpkin pie spice
⅛ teaspoon ground black pepper
Chopped parsley, optional

1 Preheat air fryer to 400 F.
2 To make Sriracha mayonnaise, in a small bowl, mix mayonnaise, garlic and lemon juice. Stir in Sriracha; add more to taste. Refrigerate until ready to serve.
3 In a medium bowl, toss together potato sticks, oil, garlic salt, pumpkin pie spice and pepper.Arrange fries in a single layer in air fryer basket or tray (you may need to work in batches).
4 Cook 8 to 10 minutes, shaking midway, or until edges are brown.
5 Serve with Sriracha mayonnaise on the side; garnish with chopped parsley, if desired.

ASPARAGUS WITH LEMON AND GARLIC

EASY | PARTY-WORTHY

Asparagus cooks up tender in the air fryer, so it doesn't need much embellishment.

Start to Finish 15 minutes
(5 minutes active)
Servings 4

1 pound asparagus, trimmed
1 teaspoon olive oil
½ teaspoon lemon pepper
½ teaspoon granulated garlic
¼ teaspoon kosher salt
1 teaspoon lemon juice
Lemon wedges, optional

1 Preheat air fryer to 350 F.
2 In a large bowl, combine asparagus, olive oil, lemon pepper, garlic and salt; toss to coat.
3 Arrange asparagus in air fryer basket or tray and cook for 5 minutes; flip and cook for an additional 3 minutes.
4 Toss asparagus with lemon juice to serve; garnish with lemon wedges, if desired.

BUFFALO CAULIFLOWER

FAMILY FAVORITE | PARTY-WORTHY

The cauliflower is coated with Buffalo sauce before it's breaded for extra flavor.

Start to Finish 45 minutes
(20 minutes active)
Serves: 6

¾ cup hot sauce (like Frank's RedHot)
8 tablespoons (1 stick) butter, melted
1 (16-ounce) bag cauliflower florets (not frozen)
1 cup plain panko breadcrumbs
1 teaspoon onion powder
½ teaspoon garlic powder
⅛ teaspoon ground black pepper
Blue cheese crumbles, optional

1 Preheat air fryer to 400 F.
2 To make Buffalo sauce, in a small bowl, combine hot sauce and butter; whisk to combine.
3 In a large bowl, add cauliflower and Buffalo sauce. Toss gently to completely coat.
4 In a large zip-close bag, mix breadcrumbs, onion powder, garlic powder and black pepper. Shake to combine.
5 Add half the coated cauliflower to bag; seal and shake to coat. Using tongs, remove florets from bag and place in a single layer in air fryer basket or tray.
6 Cook for 7 minutes, flip cauliflower and cook for 5 more minutes. Remove and keep warm. Bread and cook second batch.
7 Serve immediately; garnish with blue cheese, if desired.

A SQUEEZE OF LEMON PLAYS UP THE FRESH, GREEN FLAVOR OF ASPARAGUS.

Asparagus With Lemon And Garlic

Cook's Notes

Chefs often opt for thin asparagus spears for a more elegant presentation. But thicker spears have a higher vitamin and soluble fiber content because they've been growing longer and therefore have absorbed more nutrients from the soil.

FRESH HERBS AND GOOD OLIVE OIL ARE ALL YOU NEED TO DRESS UP THE BEST OF THE HARVEST.

Cook's Notes

We're all accustomed to being able to buy every type of produce any time of the year, but a simple dish like this is best when you work with the seasonal harvest. Try it in autumn, when root vegetables like the ones used here, are at the peak of flavor.

Herbed Root Vegetables

PERFECT SWEET POTATOES

COMFORT FOOD | EASY | FAMILY FAVORITE

A hint of cinnamon is the secret!

Start to Finish 60 minutes (5 minutes active)
Servings 4

2	**medium-size sweet potatoes, washed and dried**
1	**tablespoon olive oil**
1	**teaspoon kosher salt**
¼	**cup sugar**
1	**tablespoon ground cinnamon**
2	**teaspoons butter, divided**

1 Preheat air fryer to 400 F.
2 Using a fork, poke several holes in sweet potatoes. Drizzle with oil; rub into skin, then sprinkle with salt. Place in air fryer basket or tray.
3 Cook 40 minutes or until fork-tender. Remove potatoes from air fryer and let cool for 5 minutes.
4 In a small bowl, mix sugar and cinnamon. Split potatoes lengthwise; sprinkle cut surfaces with cinnamon sugar mixture.
Top with butter.

HERBED ROOT VEGETABLES

CLASSIC | EASY

Use whatever's freshest at the market for this dish.

Start to Finish 35 minutes (10 minutes active)
Servings 8

¼	**cup extra-virgin olive oil**
1	**tablespoon minced rosemary**
1	**tablespoon chopped parsley**
4	**cloves garlic, finely minced**
1	**teaspoon kosher salt**
½	**teaspoon ground black pepper**
1	**pound baby red potatoes, halved**
2	**shallots, halved**
½	**pound carrots, cut into 2-inch pieces**
1	**red onion, quartered**
1	**yellow onion, quartered**
4	**small beets**
	Rosemary sprigs, chopped parsley, optional

1 Preheat air fryer to 400 F.
2 In a small bowl, combine olive oil, rosemary, parsley, garlic, salt and pepper.
3 In a large bowl, place potatoes, shallots, carrots, red onion, yellow onion and beets; add olive oil mixture and toss to coat.
4 Place vegetables in a single layer in basket or tray of air fryer (you may need to work in batches).
5 Cook for 15 to 20 minutes or until browned. Serve warm and garnish with rosemary sprigs and chopped parsley, if desired.

BROCCOLI WITH CHEESE SAUCE

COMFORT FOOD | EASY | FAMILY FAVORITE

Melted cheese makes broccoli even better!

Start to Finish 15 minutes (10 minute active)
Servings 4

1	**broccoli head, cut into florets**
1	**tablespoon olive oil**
2	**teaspoons kosher salt, divided**
2	**teaspoons freshly ground black pepper, divided**
¼	**cup butter**
¼	**cup flour**
1½	**cups heavy cream**
1	**tablespoon Worcestershire sauce**
1	**teaspoon paprika**
1	**teaspoon dry mustard**
1½	**cups grated cheddar cheese**

1 Preheat air fryer to 325 F.
2 In a large bowl, toss broccoli, olive oil, 1 teaspoon salt and 1 teaspoon pepper.
3 Place broccoli in basket or tray of air fryer. Cook 4 to 5 minutes.
4 In a skillet over medium heat, melt butter; add flour and cook 2 minutes, stirring constantly. Add cream, Worcestershire sauce, paprika, dry mustard, remaining salt and remaining pepper.
5 Add cheese; stir until cheese melts and forms a smooth sauce.
6 In a serving bowl, pour cheese sauce over broccoli.

RATATOUILLE

CLASSIC | PARTY-WORTHY

This hearty vegetable side goes well with almost any protein.

Start to Finish 45 minutes (10 minutes active)
Servings 4

1	**small eggplant, peeled and cubed**
1	**small zucchini, cubed**
1	**medium tomato, chopped**
1	**small yellow bell pepper, cubed**
1	**small orange bell pepper, cubed**
1	**small purple onion, quartered**
2	**cloves garlic, crushed**
1	**tablespoon chopped basil**
1	**teaspoon chopped oregano**
½	**teaspoon kosher salt**
¼	**teaspoon ground black pepper**
1	**tablespoon extra-virgin olive oil**
1	**tablespoon white wine**
1	**teaspoon white wine vinegar**

1 Preheat air fryer to 400 F.
2 In a large bowl, combine all ingredients, mixing to coat.
3 Pour mixture into baking dish; place in basket of air fryer. Cook for 8 minutes. Stir and cook another 8 minutes.
4 Stir and continue cooking, stirring every 5 minutes, for 15 minutes or until vegetables are tender. Serve warm or at room temperature.

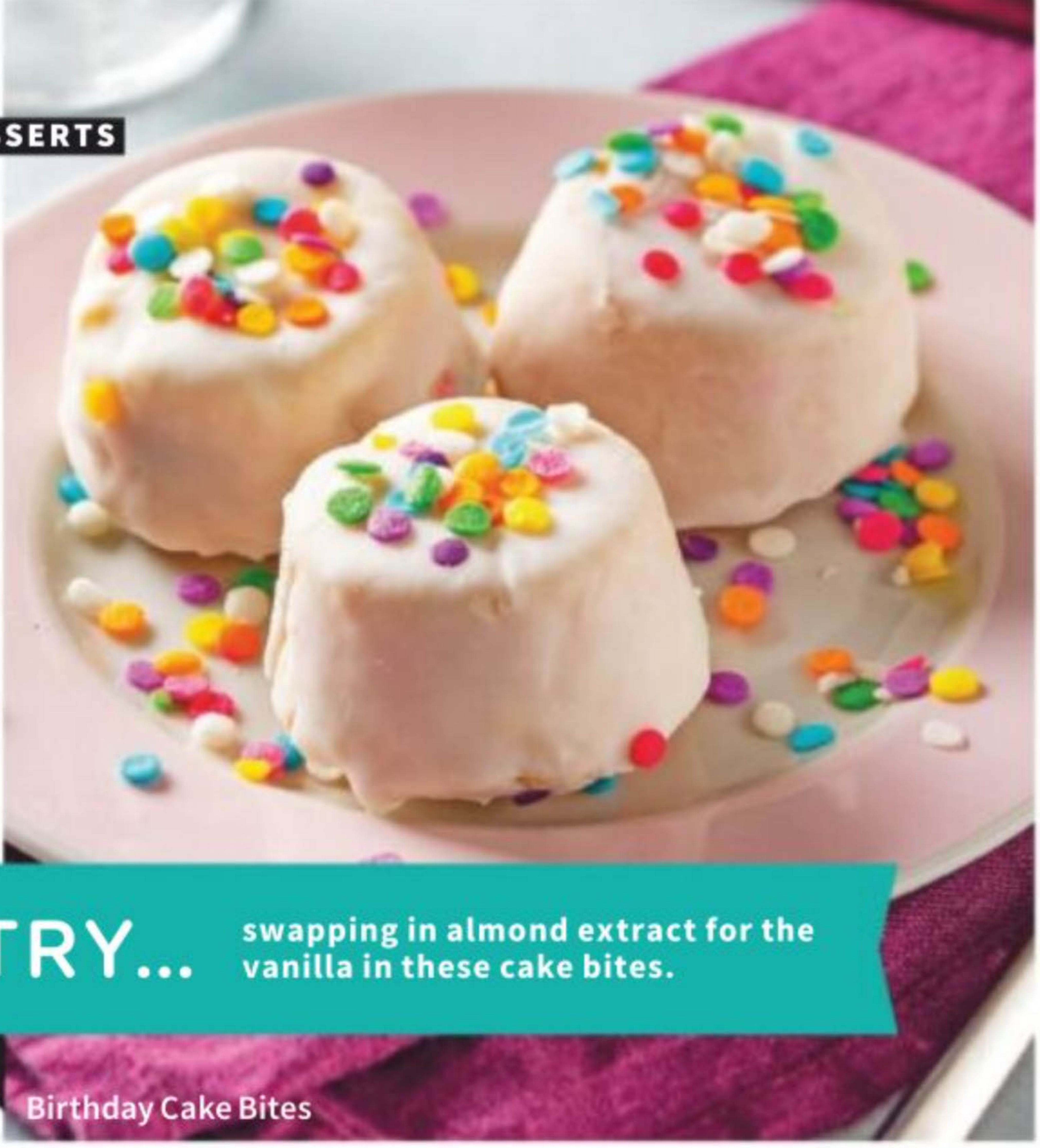
THE PERFECT SIZE WHEN YOU WANT JUST A LITTLE SOMETHING WITH COFFEE OR TEA!

SEE PG. 88

Mini Cinnamon Sugar Doughnuts

DECADENT DESSERTS

CUPCAKES, DOUGHNUTS, FRUIT PIES AND TURNOVERS—THESE GOODIES ARE A SPECIAL WAY TO END A MEAL, OR JUST TREAT YOURSELF TO A MIDDAY BITE.



TRY... swapping in almond extract for the vanilla in these cake bites.

Birthday Cake Bites

PINEAPPLE WEDGES WITH SLICED ALMONDS

EASY | FAMILY FAVORITE | KID-FRIENDLY

In an air fryer, pineapple cooks up tender and stays juicy.

Start to Finish 27 minutes
(15 minutes active)
Servings 4

- **Vegetable cooking spray**
- **½ cup brown sugar**
- **2 teaspoons cinnamon**
- **1 pineapple, peeled, cored and cut into 8 spears**
- **¼ cup melted butter**
- **Whipped cream**
- **Sliced almonds**

1 Preheat air fryer to 400 F.
2 Spray basket or tray with vegetable cooking spray.
3 In a shallow bowl, mix brown sugar and cinnamon.
4 Using a pastry brush, brush pineapple with melted butter; then roll in cinnamon mixture. Press sugar lightly to adhere. Place spears in a single layer in bottom basket of air fryer.
5 Cook for 10 to 12 minutes or until pineapple is heated through and sugar is bubbling. Halfway through cooking, brush pineapple with any remaining butter.
6 Serve warm. Divide among 4 serving plates; top with whipped cream. Pour remaining sauce over cream; sprinkle with almonds.

BIRTHDAY CAKE BITES

EASY | KID-FRIENDLY | PARTY-WORTHY

Nothing says "birthday celebration" like a colorful confetti cake!

Start to Finish 1 hour 15 minutes
(20 minutes active)
Servings 6

- **1 (15.25-ounce) box Funfetti cake mix**
- **1 cup buttermilk**
- **½ cup canola oil**
- **3 eggs**
- **1 teaspoon vanilla extract**
- **Vegetable cooking spray**
- **1 (16-ounce) tub vanilla frosting**
- **Pastel rainbow sprinkles**

1 Preheat air fryer to 375 F.
2 Spray mini-muffin tins with vegetable cooking spray.
3 In a large bowl, mix together cake mix, buttermilk, oil, eggs and vanilla extract. Spoon batter into muffin tins.
4 Place tins in air fryer; cook for 6 to 8 minutes or until cooked through. Remove cakes from tin. Place on a wire rack over a baking sheet; let cool 15 minutes.
5 When cakes are cool, microwave frosting for 1 minute. Slowly pour frosting over cakes and add sprinkles. Let the cakes set for 30 minutes before serving.

MINI CINNAMON SUGAR DOUGHNUTS

CLASSIC | EASY | FAMILY FAVORITE

These delectable treats have a touch of coconut.

Start to Finish 35 minutes
(20 minutes active)
Servings 5

- **1 (6-ounce) can refrigerated biscuits**
- **3 tablespoons sugar**
- **1 tablespoon chopped sweetened coconut**
- **1 teaspoon ground cinnamon**

1 Preheat air fryer to 350 F.
2 Cover bottom of air fryer basket or tray with parchment.
3 Separate biscuits. Using a very small round cookie cutter, cut out centers of biscuits.
4 In a shallow bowl, combine sugar, coconut and cinnamon. Roll biscuits in mixture, pressing to adhere. Place in basket or tray.
5 Cook for 7 to 8 minutes. Let cool 5 minutes before serving.

SLICED ALMONDS ADD A NICE CRUNCHY CONTRAST TO THE PINEAPPLE SLICES—PLUS, THEY'RE FULL OF GOOD FATS AND FIBER.

Cook's Notes

To cut a pineapple, use a sharp chef's knife. Cut off the top and base, then stand it on its base. Use a smaller knife, like a paring knife, to cut off the spiky exterior. Now cut it in half, then quarters, vertically. Cut out the core on each quarter, then cut each quarter in half.

Pineapple Wedges With Sliced Almonds

BREAD PUDDING

COMFORT FOOD | EASY | FAMILY FAVORITE

Slightly stale bread is best for this recipe, because it will absorb more of the liquid.

Start to Finish 1 hour 10 minutes (10 minutes active)
Servings 6

- **Vegetable cooking spray**
- **6 slices stale bread, cubed**
- **2 tablespoons melted butter**
- **4 eggs, beaten**
- **2 cups half-and-half**
- **¾ cup sugar**
- **1 tablespoon ground cinnamon**
- **1 teaspoon vanilla extract**
- **Confectioners' sugar**

1 Preheat air fryer to 325 F.
2 Spray an 8-inch pan with vegetable cooking spray.
3 In a large bowl, mix bread, butter, eggs, half-and-half, sugar, cinnamon and vanilla extract.
4 Place in pan. Let mixture soak for 5 minutes.
5 Put dish on bottom rack of air fryer. Cover pan with foil.
6 Cook for 40 to 45 minutes. Let sit 10 minutes before serving.
7 Dust with confectioners' sugar.

STRAWBERRY-CHOCOLATE CAKE

EASY | FAMILY FAVORITE | KID-FRIENDLY

Add an extra spoonful of strawberry jam if you'd like.

Start to Finish 25 minutes (15 minutes active)
Servings 4

- **Vegetable cooking spray**
- **¼ cup sugar**
- **4 tablespoons butter, softened**
- **1 egg**
- **1 tablespoon strawberry jam**
- **6 tablespoons all-purpose flour**
- **1 tablespoon unsweetened cocoa powder**
- **⅛ teaspoon salt**
- **Chocolate sauce, sliced Strawberries, optional**

1 Preheat air fryer to 320 F.
2 Spray a small, fluted tube pan with vegetable cooking spray.
3 In a large bowl, using an electric mixer, beat sugar and butter until light and creamy.
4 Add egg and jam; mix well.
5 Stir in flour, cocoa powder and salt; mix well. Pour batter into pan.
6 Place pan in basket or rack. Cook for 15 minutes or until a wooden toothpick comes out clean.
7 Let cool; drizzle with chocolate sauce and garnish with strawberries, if desired.

MINI PECAN PIES

CLASSIC | EASY | FAMILY FAVORITE

These individual pies are the perfect size for dessert.

Start to Finish 55 minutes (15 minutes active)
Servings 8

- **1 cup chopped pecans**
- **1 cup light brown sugar**
- **½ cup light corn syrup**
- **2 large eggs**
- **2 tablespoons melted butter**
- **1 teaspoon ground cinnamon**
- **½ teaspoon vanilla extract**
- **1 (10-ounce) package frozen mini tart shells**

1 Preheat air fryer to 320 F.
2 In a large bowl, mix pecans, brown sugar, corn syrup, eggs, butter, cinnamon and vanilla.
3 Evenly divide batter between tart shells. Place filled shells in basket or tray of air fryer; cook for 15 minutes.
4 Let pies cool completely in tins for 30 minutes before serving.

Cook's Notes

If you can't find frozen mini tart shells, make them from thawed phyllo dough. Stack six sheets of dough; cut them into squares about twice as large as the compartments in a muffin tin. Press the squares into the tin, crimping and folding the edges to fit.

Mini Pecan Pies

Cook's Notes

You can prepare beignet dough ahead of time if you'd like. It will keep in the refrigerator for up to a week. If you'd like to freeze it, cut it into individual portions first, and wrap each piece with plastic wrap.

SOUR CREAM IN THE BATTER KEEPS THESE BEIGNETS SUPER MOIST, AND HELPS THEM BROWN NICELY IN THE AIR FRYER.

Beignets

CHOCOLATE CHIP BROWNIES

CLASSIC | EASY | KID-FRIENDLY

Sometimes a little chocolate is just the ticket after a delicious meal. These brownies stay super moist in the air fryer.

Start to Finish 1 hour 5 minutes (20 minutes active)
Servings 8

2	**tablespoons butter**
½	**cup sugar**
2	**tablespoons water**
1½	**cups semisweet chocolate chips, divided**
2	**eggs**
1	**teaspoon vanilla extract**
⅔	**cup all-purpose flour**
1	**teaspoon baking powder**
¼	**teaspoon salt**
	Vegetable cooking spray

1 Preheat air fryer to 325 F.
2 In a large saucepan, add butter, sugar and water; simmer for 1 minute, then stir in 1 cup chocolate chips until melted. Stir in eggs and vanilla extract.
3 In a large mixing bowl, stir together flour, baking powder and salt. Add chocolate mixture and remaining ½ cup chocolate chips.
4 Spray an 8-inch square pan with vegetable cooking spray. Spread batter in pan.
5 Cook for 20 to 25 minutes. Let cool in pan for 15 minutes before cutting.

TRY... **adding walnuts, macadamia nuts or toasted almonds to the batter.**

Chocolate Chip Brownies

BEIGNETS

CLASSIC | COMFORT FOOD | EASY

A beloved breakfast treat in New Orleans, these puffy dough squares are also delicious as dessert, with just a sprinkling of confectioners' sugar.

Start to Finish 35 minutes (6 minutes active)
Servings 9

1	**cup sour cream**
2	**tablespoons sugar**
1	**teaspoon vanilla**
1	**cup self-rising flour**
	Vegetable cooking spray
2	**tablespoons melted butter**
½	**cup confectioners' sugar**

1 In a medium bowl, combine sour cream, sugar and vanilla. Add flour and stir to form a soft dough ball (dough will be somewhat sticky).
2 Place dough on a floured work surface. Fold the dough over in half a few times.
3 Shape dough into a 1-inch-thick rectangle. Cut into 9 pieces. Lightly dust all surfaces of each piece with flour.
4 Let dough rest for 15 minutes.
5 Preheat air fryer to 350 F.
6 Spray basket or tray with vegetable cooking spray. Brush tops of dough with melted butter. Place butter side down in basket or tray.
7 Cook for 6 minutes or until the edges of the dough are starting to brown. Flip and cook for another 6 minutes.
8 Sprinkle with confectioners' sugar and serve warm.

THESE PIES ARE BEST EATEN WARM, BUT LET THEM COOL FOR A FEW MINUTES BEFORE SERVING BECAUSE THE FILLING GETS HOT!

TRY... using a quarter of a pastry sheet rather than a half to make mini pies.

Cherry Hand Pies

CHOCOLATE AND BOURBON MINI CUPCAKES

CLASSIC | EASY | PARTY-WORTHY

These tiny gems are addictive!

Start to Finish 30 minutes (15 minutes active)
Servings 48 mini cupcakes

1 large egg
½ cup whole milk
1 cup vegetable oil
1 teaspoon vanilla extract
½ cup all-purpose flour
1 cup sugar
⅓ cup cocoa
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
¼ cup bourbon
Chocolate frosting
Chocolate curls, optional

1 Preheat air fryer to 350 F.
2 In a large bowl, whisk egg, milk, oil and vanilla extract.
3 Stir flour, sugar, cocoa, baking powder, baking soda and salt into egg mixture. Stir in bourbon.
4 Line 2 mini aluminum cupcake tins with liners. Fill with batter until about two-thirds full.
5 Place tins on two racks. Place racks on bottom and middle shelves of air fryer.
6 Cook for 15 minutes, rotating racks halfway through.
7 Let the cupcakes cool for 30 minutes. Frost cupcakes with chocolate frosting and top with chocolate curls, if desired.

BROWN SUGAR APPLES WITH WHIPPED CREAM AND PECANS

CLASSIC | COMFORT FOOD | KID-FRIENDLY

Add a scoop of vanilla or salted caramel ice cream to take this dessert over the top.

Start to Finish 20 minutes (10 minutes active)
Servings 4

Vegetable cooking spray
1 medium Granny Smith apple, cored and cut in 6 wedges
1 medium Honeycrisp apple, cored and cut into 6 wedges
2 tablespoons melted butter
3 tablespoons chopped pecans
2 tablespoons brown sugar
1 teaspoon all-purpose flour
¼ teaspoon apple pie spice
Whipped cream, chopped pecans, optional

1 Preheat air fryer to 360 F.
2 Spray basket or tray with vegetable cooking spray.
3 In a medium bowl, place apple wedges. Drizzle with butter; toss to coat.
4 In a small bowl, combine pecans, brown sugar, flour and apple pie spice. Sprinkle over apples. Place apples in a single layer in basket or tray (you may need to work in batches).
5 Cook 10 to 15 minutes or until apples are tender. Serve apples with whipped cream and more chopped pecans, if desired.

CHERRY HAND PIES

COMFORT FOOD | EASY | KID-FRIENDLY

Sanding sugar's large crystals don't dissolve, giving these individual pies a sparkly finish.

Start to Finish 26 minutes (15 minutes active)
Servings 4

Vegetable cooking spray
1 (16-ounce) package frozen puff pastry, thawed
½ cup cherry pie filling, divided
1 egg, beaten
Sanding sugar

1 Preheat air fryer to 350 F.
2 Spray basket or rack with vegetable cooking spray.
3 On a floured cutting board, cut each pastry sheet in half.
4 Place 2 tablespoons pie filling in center of each sheet. Using a pastry brush, brush egg on all edges of sheet. Fold into triangles; using a fork, press to seal edges.
5 Spray with cooking spray; sprinkle with sanding sugar. Cook for 10 minutes or until pastry is browned.

Cook's Notes

We used a mix of Granny Smith and Honeycrisp apples here. Both are ideal for cooking, due to their texture and moisture content. The Granny Smith's tartness is perfectly balanced by the Honeycrisp's sweetness.

Brown Sugar Apples With Whipped Cream And Pecans

Cook's Notes

Vanilla ice cream is always a classic when it comes to topping desserts. But think outside the carton when you're serving these bananas and try chocolate or salted caramel—or go all Elvis and add a scoop of peanut butter ice cream!

Caramelized Bananas With Ice Cream

CARAMELIZED BANANAS WITH ICE CREAM

CLASSIC | EASY | FAMILY FAVORITE

The bananas keep their shape in the peels—and they make for an ap-peel-ing presentation, too!

Start to Finish 10 minutes (2 minutes active)
Servings 2

2 **bananas, peels on, sliced in half lengthwise**
Vegetable cooking spray
2 **tablespoons dark brown sugar**
Ice cream, ground nutmeg, optional

1 Preheat air fryer to 350 F.
2 Line basket or tray with parchment paper.
3 Spray banana halves with vegetable cooking spray. Sprinkle with brown sugar. Place in basket or tray; cook for 6 minutes or until browned and caramelized.
4 Place 2 halves on each serving plate; serve with ice cream and sprinkle with nutmeg, if desired.

PEANUT BUTTER CUP BOMBS

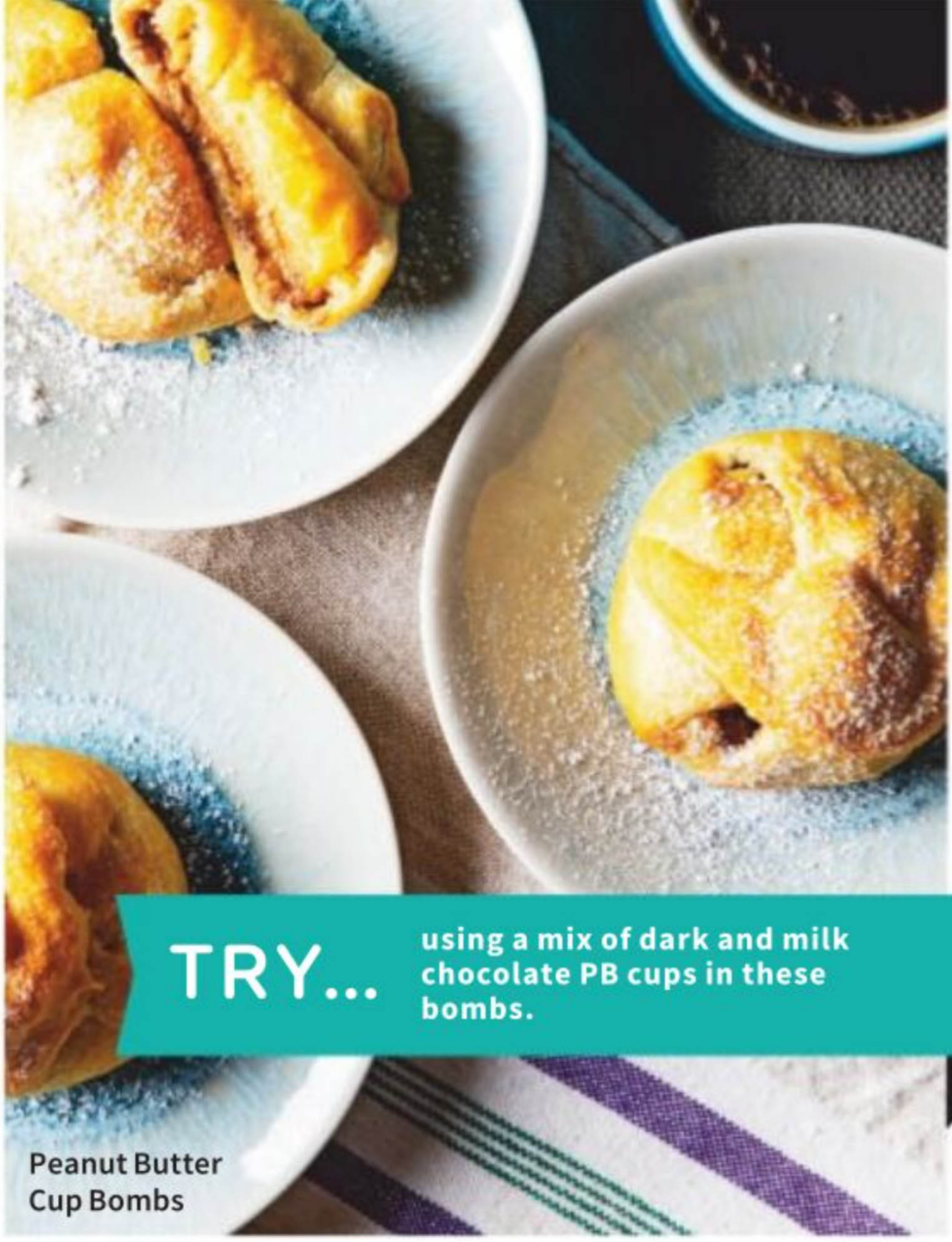
CLASSIC | EASY | KID-FRIENDLY

Everyone loves this famous flavor combo!

Start to Finish 18 minutes (10 minutes active)
Servings 8

1 **(8-ounce) can refrigerated crescent rolls**
8 **(0.75-ounce) peanut butter cup candies**
Vegetable cooking spray
Confectioners' sugar

1 Preheat air fryer to 320 F.
2 Spray basket or tray with vegetable cooking spray.



TRY... using a mix of dark and milk chocolate PB cups in these bombs.

Peanut Butter Cup Bombs

3 On a floured surface, unroll crescent dough. Place one peanut butter cup in the middle of each dough triangle.
4 Roll each into a ball, making sure candy is covered and seams are closed.
5 Place in basket or tray. Cook for 5 to 8 minutes, or until browned.
6 Let cool slightly; dust with confectioners' sugar.

RASPBERRY CHEESECAKE ROLLS

EASY | FAMILY FAVORITE | GUEST-WORTHY

Substitute any flavor of pie filling, or your own homemade fruit compote, in these delicious rolls.

Start to Finish 10 minutes (5 minutes active)
Servings 8

Vegetable cooking spray
1 **(8-ounce) package crescent sheet dough**
1 **(8-ounce) package cream cheese, softened**
1 **(21-ounce) can raspberry pie filling**
2 **tablespoons melted butter**
½ **cup confectioners' sugar**
3 **tablespoons milk**

1 Preheat air fryer to 320 F.
2 Spray basket or tray with vegetable cooking spray.
3 On a floured surface, unroll dough; cut into 8 squares. Spread cream cheese on each square. Place a few teaspoons of pie filling in the middle of each square; roll up. Brush with butter.
4 Place rolls in tray or basket; cook for 5 minutes.
5 Meanwhile, in a small mixing bowl, mix together confectioners' sugar and milk to make glaze.
6 Let rolls cool; drizzle with glaze to serve.

CHOCOLATE-GLAZED DOUGHNUTS

CLASSIC | EASY | KID-FRIENDLY

Bake the cutout centers to make doughnut holes, too!

Start to Finish 20 minutes (10 minutes active)
Servings 8

- **Vegetable cooking spray**
- **1 (16.3-ounce) can refrigerated large flaky buttermilk biscuits**
- **1 cup confectioners' sugar**
- **2 tablespoons unsweetened dark baking cocoa**
- **2 tablespoons melted butter**
- **5 tablespoons milk**
- **½ teaspoon vanilla extract**
- **Sprinkles**

1 Preheat air fryer to 350 F.
2 Spray basket or tray with vegetable cooking spray.
3 Separate biscuits. Using a very small round cookie cutter, cut out centers of biscuits.
4 Place biscuit dough rounds in basket or tray. Cook for 5 minutes. Cool on wire rack.
5 Meanwhile, in a small mixing bowl, combine confectioners' sugar, cocoa, melted butter, vanilla and milk to make glaze.
6 Dip cooled doughnuts in glaze, letting excess drip off. Place on wire rack; immediately top with sprinkles.

CARROT CAKE

CLASSIC | COMFORT FOOD | EASY

Carrot cake is always a crowd-pleasing option for dessert. It's excellent as is, or top it with cream cheese frosting.

Start to Finish 1 hour (10 minutes active)
Servings 6

QUICK TIP

Shred the carrots yourself. Don't use packaged ones; they tend to be drier, and they won't make your cake as moist.

- **1 large egg, lightly beaten, at room temperature**
- **½ cup buttermilk**
- **⅓ cup plus 2 tablespoons sugar, divided**
- **3 tablespoons canola oil**
- **2 tablespoons brown sugar**
- **1 teaspoon grated orange zest**
- **1 teaspoon vanilla extract**
- **1 cup all-purpose flour**
- **1 teaspoon baking powder**
- **2 teaspoons pumpkin pie spice, divided**
- **¼ teaspoon baking soda**
- **¼ teaspoon salt**
- **1 cup shredded carrots**
- **⅔ cup chopped walnuts, toasted**

1 Preheat air fryer to 350 F.
2 Grease and flour a 6-inch round baking pan.
3 In a large bowl, mix egg, buttermilk, ⅓ cup sugar, oil, brown sugar, orange zest and vanilla.
4 In another bowl, mix flour, baking powder, 1 teaspoon pumpkin pie spice, baking soda and salt. Gradually beat into egg mixture. Fold in carrots. Pour into prepared pan.
5 In a small bowl, combine walnuts, remaining 2 tablespoons sugar and remaining 1 teaspoon pumpkin spice. Sprinkle evenly over batter.
6 Place pan in basket or tray of air fryer. Cook for 35 to 40 minutes. Cool in pan on a wire rack for 10 minutes before removing from pan. Serve warm.

THESE FLAT SPRINKLES GIVE GLAZED DOUGHNUTS A PROFESSIONAL FINISH.

Chocolate-Glazed Doughnuts

RECIPE INDEX

BREAKFAST

Bacon and Egg Breakfast Bundles **15**
Banana Nut Bread **11**
Breakfast Hash Browns **11**
Brown Sugar Bacon **13**
Cinnamon Rolls **10**
Everything Bagels **13**
French Toast Sticks **15**
Lemon Poppy Seed Mini Muffins **17**
Puff Pastry Danish **15**
Sausage Balls **10**
Sausage Patties With Creole Mustard **17**
Spinach and Tomato Frittata **13**

APPETIZERS

Boneless Buffalo Chicken Wings **25**
Chicken Taquitos **25**
Corn Fritter Cakes **22**
Egg Rolls **27**
Fried Mezzaluna **21**
Fried Onion Blossom **27**
Loaded Mediterranean Fries **21**
Mac and Cheese Balls **25**
Mozzarella Sticks **28**
Onion Rings **22**
Pigs in a Blanket **21**
Popcorn Chicken **22**
Pot Stickers With Sweet Chili Dipping Sauce **28**
Smoked Sausage Board **22**
Spanakopita Bites **27**
Truffle Fries **27**

SNACKS

Barbecue Potato Chips **36**
Chinese Five-Spice Zucchini Fries **33**
Cinnamon Sugar Apple Chips **33**
Fried Pickles **38**
Korean Chicken Wings **35**
Parmesan Eggplant Chips **36**
Salt and Vinegar Chickpeas **38**
Soft Pretzels With Queso Dip **38**
Spiced Mixed Nuts **36**
Sweet Potato Chips **35**
Sweet Potato Tots **33**

MEAT

Baby Back Ribs **47**
Beef Rib-Eye Steaks With Herbed Garlic Butter **44**
Brown Sugar Country-Style Ribs **43**
Classic Steak Fajitas **43**
Corn Dogs **47**
Country Fried Steak With Gravy **48**
Italian Pork Chops With Marinara **44**
Jerk Pork Tenderloin **49**
Lamb Chops With Mint Jelly **50**
Loaded Cheddar Burgers **50**
Meatloaf With Chipotle Ketchup **43**
Pulled Pork Burritos **50**
Sweet and Sour Pork **49**

POULTRY

Bang Bang Chicken With Honey-Sriracha Sauce **56**
Buttermilk Fried Chicken **64**
Chicken and Dressing Cakes **54**
Chicken Chimichangas **59**
Chicken Curry Over Parsleyed Rice **59**
Chicken Fried Rice **63**
Chicken Lo Mein **56**
Chicken Milanese Over Arugula **66**
Chicken Parmesan Over Spaghetti **63**
Chicken Tenders With Honey Mustard **59**
General Tso's Chicken **54**
Herbed Butter Turkey Breast **60**
Nashville Hot Chicken Sandwich **54**
Ranch-Crusted Chicken Breasts **60**
Sesame Chicken Bowl **60**
Spicy Chicken Thighs **64**
Sticky Chicken Thighs **63**
Turkey Breast With Peppered Gravy **66**
Turkey Feta Burger **64**
Turkey Tenderloin With Sage **56**

SEAFOOD

Crab Claws With Aioli **72**
Coconut Shrimp With Mango Chutney **70**
Fish and Chips With Malt Vinegar **73**
Fish Tacos **70**
Mini Crabcakes **74**
Old Bay Shrimp Boil **74**
Panko Breaded Scallops **74**
Salmon Croquettes **70**
Salmon Fillets With Lemon-Dill Sauce **72**
Shrimp Fajitas **73**

VEGGIES & SIDES

Asparagus With Lemon and Garlic **82**
Balsamic Honey Glazed Rainbow Carrots **78**
Broccoli With Cheese Sauce **85**
Buffalo Cauliflower **82**
Eggplant Parmesan **78**
Herbed Root Vegetables **85**
Loaded Potato Skins **78**
Melting Potatoes **78**
Perfect Sweet Potatoes **85**
Poutine **81**
Ratatouille **85**
Rosemary Fingerling Potatoes **81**
Sweet Potato Fries With Sriracha Mayo **82**
Teriyaki Brussels Sprouts **81**

DESSERTS

Beignets **93**
Birthday Cake Bites **88**
Bread Pudding **90**
Brown Sugar Apples With Whipped Cream and Pecans **94**
Caramelized Bananas With Ice Cream **97**
Carrot Cake **98**
Cherry Hand Pies **94**
Chocolate and Bourbon Mini Cupcakes **94**
Chocolate Chip Brownies **93**
Chocolate-Glazed Doughnuts **98**
Mini Cinnamon Sugar Doughnuts **88**
Mini Pecan Pies **90**
Peanut Butter Cup Bombs **97**
Pineapple Wedges With Sliced Almonds **88**
Raspberry Cheesecake Rolls **97**
Strawberry-Chocolate Cake **90**

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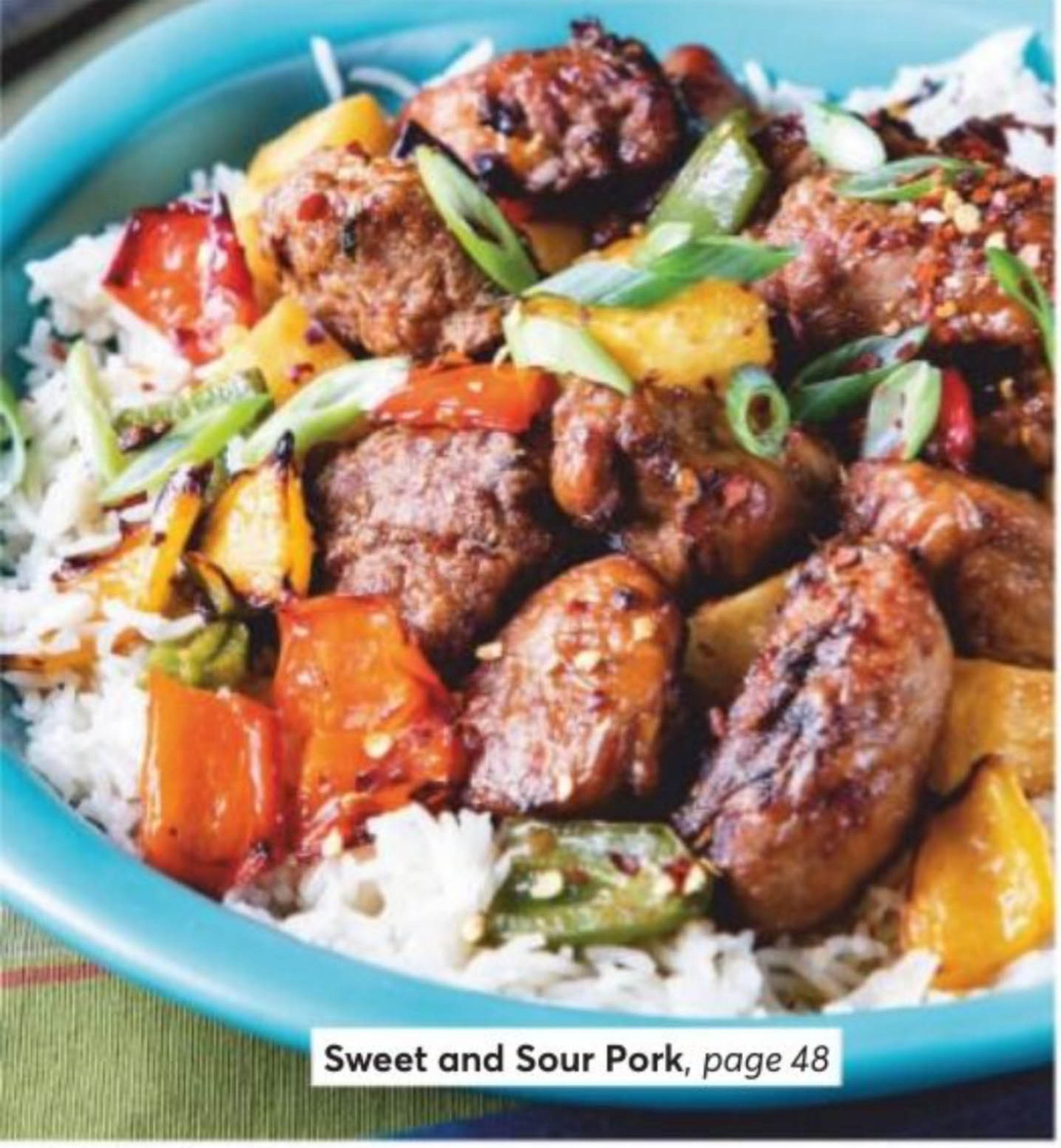

Sweet and Sour Pork, *page 48*

Mozzarella Sticks, *page 29*

THE VERSATILE AIR FRYER

Have you got an air fryer (or are you thinking about buying one), but you're not sure what to cook in it besides french fries? Then this magazine is for you. Our mouthwatering recipes will have you whipping up meals, snacks and even desserts in no time! Whatever you're craving, from cinnamon rolls to French toast sticks, from baby back ribs to fish tacos, from carrot cake to chocolate chip brownies, this collection will spark your kitchen creativity.

Buttermilk Fried Chicken, *page 65*

Chocolate Glazed Doughnuts, *page 98*